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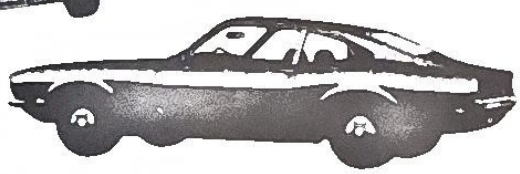

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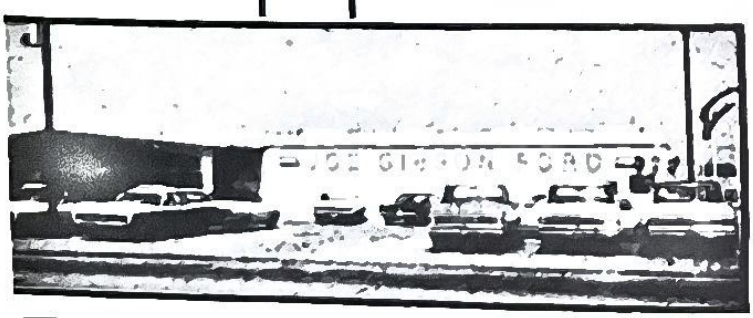

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Jane Hines

The People of the Scatter Branch Community take this means of thanking the Merchants and Individuals who helped to make it possible to publish the SCATTER BRANCH COMMUNITY COOK BOOK.

We are appreciative of the many good and generous cooks, who supplied the recipes which are contained herein.

The proceeds from the sale of this book will go to help meet the financial obligations and needed improvements of the Scatter Branch Community Center.

We thank you for having purchased a copy of our book. We hope you will find it beneficial and if it merits your telling others, we shall appreciate your having done so.

The price of the book is $4.00 [redacted] per copy.

SCATTER BRANCH COMMUNITY CENTER

Commerce, Texas 75428

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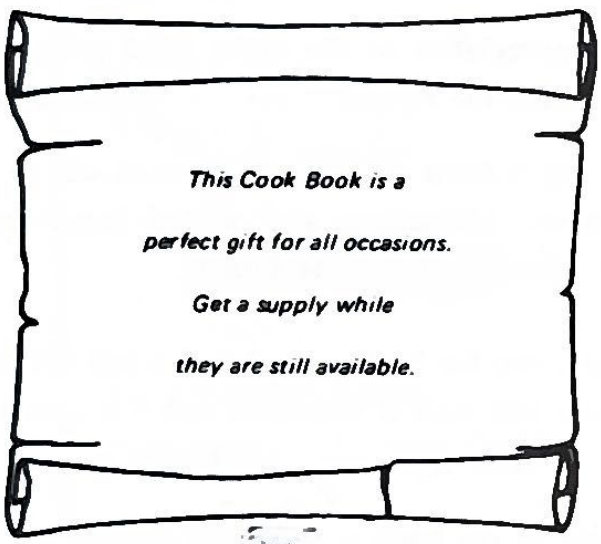

THIS BOOK includes the finest plastic ring binders available, BUT, like most plastics, the BINDERS CAN BE DAMAGED BY EXCESSIVE HEAT, so AVOID exposing them to the direct rays of the SUN, or excessive heat such as IN A CAR on a hot day, or on the top of the kitchen STOVE. If not exposed to heat, the binders will last indefinitely.

This book is dedicated to the memory of our beloved,

CHARLENE DICKERSON LUCKETT

daughter of Annie Lue and Charlie Dickerson. She was a life long resident of the Scatter Branch Community, and loved and admired by all who knew her, and it is with a sense of pride that we honor her memory with this dedication.

Scatter Branch Community

APPETIZERS

PICKLES

RELISHES

KITCHEN MEASURES

3 tsp.	1 Tbsp.
2 Tbsp.	1 fluid oz.
4 Tbsp.	1/4 cup
6 Tbsp.	3/8 cup
8 Tbsp.	1/2 cup
16 Tbsp.	1 cup
1 cup	8 fluid oz.
2 cups	1 pint
2 pints	1 qt.
4 qts.	1 gal.
8 qts.	1 peck
4 pks.	1 bu.
16 oz.	1 lb.
2 c. liquid	1 lb.
4 c. flour	1 lb.
2 c. granulated sugar	1 lb.
2 2/3 c. brown sugar	1 lb.
3 1/2 c. powdered sugar	1 lb.
2 c. butter	1 lb.
2 c. solid meat	1 lb.
1 lb. brick butter	2 cups
9 medium sized eggs	1 lb.
4 Tbsp. flour	1 oz.
2 tsp. butter or salt	1 oz.
1 oz. chocolate	1/4 c. cocoa
1 sq. bitter chocolate	1 oz.
1 peck tomatoes	15 lbs.

MEASURE ABBREVIATIONS

Teaspoon	tsp.
Tablespoon	Tbsp.
Ounce	oz.
Cup	c.
Pint	pt.
Quart	qt.
Gallon	gal.
Peck	pk.
Bushel	bu.
Pound	lb.
Square	sq.

APPETIZERS, PICKLES, RELISHES

SHRIMP DIP

Ann Anderson

12 oz. cream cheese
2 cans broken shrimp pieces
2 tsp. lemon juice
Salt and pepper, to taste
2 tsp. minced onion
Dash of chili powder
1/8 tsp. Worcestershire sauce
1/8 tsp. garlic powder (or to taste)

Combine all ingredients; refrigerate overnight. Serve with sliced, white radishes, cucumbers, cauliflower buds, cherry tomatoes, carrots, celery and green pepper sticks.

BEER-DIP TOMATOES

Bea Beasly

1 pt. cherry tomatoes, with stems
Beer
Coarse salt

Wash, dry and chill tomatoes. To serve, dip first into beer, then into salt. Use stems as holders, or use bamboo skewers.

CHILI DIP

Bee Douglas

1/4 c. oil
1/4 c. red wine vinegar
1 large clove garlic, minced
2 (7 oz.) cans green chilies, chopped

GUACAMOLE DIP

Chloe Covington

3 Tbsp. finely chopped onion
1 tomato, peeled and chopped
2 avocados, peeled and mashed
1 tsp. salt
2 tsp. chili powder
1 Tbsp. lemon juice

Combine onion, tomato and avocados; mash until smooth. Add salt, chili powder and lemon juice; mix well. Serve as dip with corn chips.

AVOCADO APPETIZER

Charlsie Chandler

1 c. unflavored yogurt
1/4 c. chili sauce
1 Tbsp. vinegar
1 tsp. instant minced onion
1 tsp. Worcestershire sauce
1/2 tsp. salt
Dash of liquid red pepper
1 hard-cooked egg, chopped
2 medium avocados

(Cont'd.)

AVOCADO APPETIZER (Continued)

Combine yogurt, chili sauce, vinegar, onion, Worcestershire sauce, salt and red pepper; blend well. Chill. Spoon mixture into dish; garnish with eggs. Cut avocado in half; remove seed. Cut fruit into balls with measuring spoon; arrange around dish. Serve with cocktail picks for dipping.

CHEESE WALNUTS

Dee Donivan

Sweet butter
Roquefort cheese
Walnut halves

Mash equal amounts of butter and cheese together. Spread a small amount of mixture between 2 walnut halves. Chill before serving.

CHEESE WAFERS

Dovie Beasley

1 lb. sharp or medium Cheddar cheese, grated
1 stick oleo
1 c. flour
1/2 tsp. salt
1/2 tsp. red pepper
1 c. chopped pecans

Knead cheese with oleo, flour, salt and pepper. Add pecans. Shape into roll; refrigerate overnight. Slice thin; place on cookie sheet. Bake at 325° to 350° about 10 minutes, or until golden brown.

EGGPLANT CAVIAR

Evelyn Dunn

2 large eggplants
Salt
Freshly ground pepper
1/2 to 1 c. salad oil
1/2 onion, coarsely chopped

Pierce eggplant to prevent bursting during baking. Place eggplant on baking sheet. Bake at 350° for about 1 hour, or until soft. Cool and peel. Chop pulp coarsely; season to taste with salt and pepper. Blend enough salad oil with eggplant until oil is absorbed. Mix in onion. Serve with black bread or wheat crackers as a salad, dip or spread.

HERBED POTATO CHIPS

Eddie Douglas

Spread 1 (4 ounce) package potato chips on cookie sheet. Top with 1/2 cup of shredded, process American cheese. Sprinkle lightly with thyme, basil or marjoram. Heat at 350° for 5 minutes, or until cheese melts. Serve hot.

SHRIMP AND ARTICHOKE APPETIZERS — Faye Davis

1 pkg. frozen artichoke hearts
4 Tbsp. oil
1 lb. fresh or frozen shrimp
1/4 lb. whole mushrooms
2 cloves garlic, finely minced
1/2 tsp. salt
Pepper, to taste
1/2 tsp. oregano
2 Tbsp. lemon juice
1/4 c. finely chopped, fresh parsley

Blanch artichoke hearts according to package directions. Heat oil in frying pan; add shrimp and mushrooms. Cook, stirring frequently, until shrimp turns pink. Add artichokes, garlic, salt, pepper and oregano; stir. Add lemon juice and parsley; stir to combine. Serve warm in chafing dish.

Yield: 30 appetizers.

LIVER PASTE — Fonda Addington

2 lb. pork liver
1 lb. fat pork
1 medium onion
1/4 c. oleo
1/4 c. flour
2 c. milk
2 eggs, beaten
1 Tbsp. salt
1 tsp. pepper

Grind pork liver through grinder twice; set aside. Grind fat pork and onion through grinder twice. Melt butter in saucepan; blend in flour. Stir in milk; simmer. Add onion mixture; simmer, stirring constantly, until fat has melted. Remove from heat. Add liver, eggs, salt and pepper; stir to mix well.

Pour into a baking dish; set in pan of hot water. Bake at 250° for 1 hour and 30 minutes, or until set. Serve as an appetizer.

CHEESE ROUNDS — Fayrene Carson

1 stick butter
2 c. grated, sharp cheese (Cracker Barrel or Wisconsin)
1 c. flour
1 tsp. salt
Tabasco sauce or red pepper, to taste

Blend ingredients together. Divide mixture into 2 balls, then work each into long roll about 1 inch thick. Wrap in wax paper and chill. Slice very thin. Place on ungreased baking sheet and bake at 350° for 10 to 15 minutes. Makes about 75 rounds.

GARLIC CHEESE ROLLS

Goldie Baily

1/2 lb. sliced pimiento cheese, grated, or 1/2 lb. processed and 2 pimientos, chopped and drained
1 lb. grated American cheese
9 oz. soft cream cheese
3 buds garlic, grated
1 medium onion, grated
1 tsp. salt

Mix ingredients well. Shape into 4 rolls about the diameter of a cracker. Roll in paprika and wrap in waxed paper. Chill for a day. Slice thin and use on toast rounds or crackers.

CHEESE STRAWS

Addie Golden

1 c. butter
2 c. grated, sharp Cheddar cheese
2 2/3 c. sifted flour
1/4 tsp. salt
Dash red pepper

Mix ingredients together well. Roll thin and cut into narrow strips. Bake at 275° until light brown. Makes about 4 dozen.

PIMIENTO CHEESE SALAD

Helen Bass

1/2 lb. process American cheese
1 small can whole pimientos
1/2 c. mayonnaise
1/2 tsp. mustard
1/4 c. milk

Put cheese and pimientos through food chopper, or grate them. Stir in mayonnaise and mustard. Place in top of double boiler over hot water; add milk, a little at a time. Cook, stirring constantly, until mixture is smooth and creamy. Chill in refrigerator.

If desired, 1/2 the amount of mayonnaise can be used and about 1/2 cup of pickle relish, but it is not quite as good.

DEVILED EGGS

Hilda Carver

Hard boil eggs. Cut in half lengthwise, scoop out the yolk and mash well. Add butter, vinegar, sweet pickle relish; blend with mayonnaise. Place back in egg halves and sprinkle with paprika.

CHEESE ROLL

Irene Douglas

1 (8 oz.) pkg. Cracker Barrel cheese (mild)
1 (8 oz.) pkg. cream cheese
3 cloves garlic, grated
1 (8 oz.) pkg. Cracker Barrel cheese (sharp)
1 c. pecans, chopped fine

Grate cheese and mix with all other ingredients. This may be made in 1 roll or divided in 3 parts and made in smaller rolls. When rolls are made, then take them and roll lightly in chili powder. Chill and slice for snacks. This may be stored in refrigerator for several weeks.

CHEESE BALLS

Allie Covington

1/2 lb. sharp cheese
1 stick oleo
1/2 tsp. salt
1/4 tsp. cayenne pepper
1 c. flour

Grate cheese and mix all ingredients together. Form into very small balls. Cook 15 minutes in a 400° oven.

BLUSHING BUNNY

Wanda Mitchel

1 lb. American cheese
1 Tbsp. butter
1 tsp. dry mustard
1 c. tomato soup
1/2 tsp. salt
1/4 tsp. cayenne pepper
1 Tbsp. Worcestershire sauce
1 egg, beaten
24 crackers, toasted

Put flaked cheese and butter in top of double boiler over hot water until cheese is melted. Stir in soup, mustard, salt, cayenne pepper, Worcestershire sauce and egg. Beat 1 minute; serve on toasted crackers.

PECAN CHEESE ROLL

Vivian Allen

2 (8 oz.) pkg. cream cheese
1/2 c. chopped green pepper
2 Tbsp. minced onion
1 small can crushed pineapple, drain
1/2 tsp. salt

Combine above ingredients and roll in 1/2 to 1 cup of pecans, finely chopped.

CHEESE ROLLS

Honey Davis

1 1/4 lb. American cheese
1 large pkg. cream cheese
1 c. chopped pecans
3 cloves garlic

Grind all together in food chopper. Add 1 tablespoon Worcestershire sauce. Sprinkle 6 teaspoons chili powder and 3 teaspoons paprika on wax paper. Roll cheese rolls in mixture to coat. Makes 4 rolls size of quarter. Chill and slice as desired.

EGG DIP

Ina Davis

12 hard-cooked eggs, sieved
2 tsp. prepared mustard
2 drops Tabasco sauce
1 tsp. salt
3/4 c. mayonnaise
2 Tbsp. soft butter
1 Tbsp. lemon juice
2 tsp. Worcestershire sauce
1 1/2 tsp. liquid smoke
1 1/2 tsp. pepper

Combine all ingredients and beat until smooth. If mixture is too stiff, gradually add a small amount of cream or milk until proper consistency for dip. Put into a chilled bowl and sprinkle with paprika. Serve with crackers or chips.

AVOCADO DIP

Carrie Carter

2 medium avocados, peeled and pitted
1 c. sour cream
1/2 tsp. salt
2 Tbsp. horseradish
1 small onion, grated
1/2 tsp. monosodium glutamate

Mash avocado to smooth pulp; add remaining ingredients, beating well. Serve as dip for bread sticks, crisp crackers. Makes 2 cups.

BACON ROLL-UPS

Dina Carr

Season finely chopped chicken livers or liverwurst with finely crushed yolks of hard-boiled eggs, Tabasco sauce, Worcestershire and lemon juice. Spread mixture on strips of bacon, roll up and fasten with toothpicks. Grill until crisp, just before serving.

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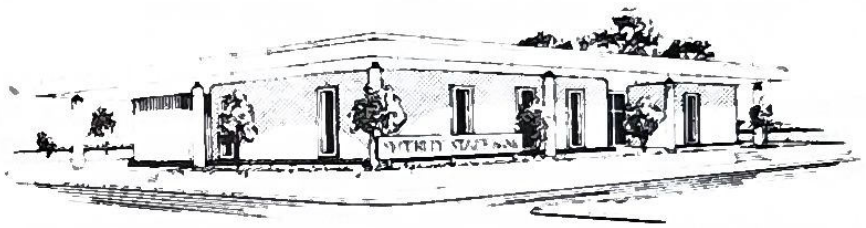

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CHEESE DELIGHTS

Kathy Erwin

1 cube butter
1 jar Old English cheese
1 c. flour
1/2 tsp. salt
1 tsp. red pepper

Cream all ingredients together. Make into balls size of small walnuts. Chill and bake 12 minutes in preheated 400° oven. Serve hot.

CHEESE SPREAD

Mamie Sealey

6 oz. cream cheese
2 Tbsp. soft butter
1 to 2 Tbsp. onion juice
2 Tbsp. Worcestershire sauce
2 Tbsp. catsup
1/4 tsp. celery salt

Mix and serve on crackers or potato chips.

COTTAGE CHEESE DIP

Nellie Dodd

1 carton whipped cottage cheese
3 avocados
1/2 medium onion, grated
Dash Tabasco sauce
2 tsp. Worcestershire sauce
Salt
Pepper
Accent
Mayonnaise

Blend well and chill until serving time.

DEVILED HAM DIP

Gladys Avery

1/2 lb. Velveeta cheese spread in chafing dish
1 (2 1/2 oz.) can deviled ham
1/2 c. mayonnaise
1 tsp. grated onion

Mix and serve with rice or with crackers and potato chips.

OLIVE POTATO CHIP TEASERS

Avangeline Jones
Flora Cassedy

1/2 lb. ground bologna
2 canned pimientos
3 Tbsp. finely chopped sour pickle
3/4 c. chopped ripe olives
Tabasco sauce
Mayonnaise

Mix bologna, chopped pimiento, pickle and olives with a few drops Tabasco sauce with enough mayonnaise to moisten. Blend well and spread on crisp potato chips; sprinkle with cheese.

QUICK DIP

Happie Holand

Combine equal parts of deviled ham and cream cheese; season with catsup.

FROSTED GRAPES

Hilda Franklin

Beat 1 egg white until frothy. Dip small cluster of grapes (drained) in egg and then in powdered sugar, dry and chill before serving.

BEAN DIP

Jerrie Carter

1 onion
1/2 c. bacon grease
2 cans refried beans
1 lb. grated cheese
1 jar Picante sauce
Salt, pepper and garlic, to taste

Saute´ the onion in the bacon grease. Add the refried beans and mix. Add the grated cheese and simmer. Add the rest to taste.

CHICKEN LIVERS AND BACON

Carmie Vernon

Preheat broiler. With kitchen scissors, cut 1 pound chicken livers in half, discarding tough membranes; also cut each slice from 1 pound bacon in half crosswise. Wrap each half liver in half strip bacon, securing with a toothpick. Place in one layer on rack in broiler pan; broil 10 minutes, turning once.

Serve at once.

CHILI DIP

Dianne Davis

1 (6 oz.) can frozen American cheese dip
1 small pkg. Velveeta cheese
1 large can chili and beans

Thaw cheese dip. Heat it in double broiler or chafing dish, add cheese and melt. Add chili. Serve hot with Fritos or tortilla chips.

QUICKIE DIP

Fayene Hays

Thin in blender, Philadelphia cream cheese with Albert's Mexican hot sauce. Add to the cream cheese a little milk for mixing easier.

SNAPPY CHEESE DIP — Cinda Singleton

4 (3 oz. pkg.) cream cheese
1/2 lb. Bleu cheese
1 Tbsp. grated cheese
1 tsp. Worcestershire sauce

Mash cream cheese with a fork. Add crumbled Bleu cheese and stir. Add onion juice and Worcestershire sauce and whip in electric mixer. Serve with potato chips.

CHOPPED CHICKEN LIVERS — Arlene Jones

1 lb. chicken livers
3 hard-boiled eggs
1/2 onion or more, if desired
2 Tbsp. butter or chicken fat

Saute´ onion in butter. Cook chicken livers until done, but not hard, in fat. Put through meat grinder with hard-boiled eggs. Blend with chicken fat to moisten, using about 2 tablespoons fat. Season with salt and pepper.

QUICK DUNK — Betty Carr

Thin in blender, Philadelphia cream cheese with Albert's Mexican hot sauce. If you use cream cheese, you may have to use a little cream, too. Serve with raw vegetables, potato chips, or Fritos.

TOASTED PECANS — Vernie Hays

1/2 c. oleo
4 tsp. Worcestershire sauce
1 Tbsp. garlic salt
1/2 tsp. hot pepper sauce
4 c. pecans

Melt oleo and add Worcestershire sauce, garlic and hot pepper sauce. Stir well; add pecans. Spread in large pan. Toast in moderate oven, 375°, for 30 minutes. Stir during cooking. Drain on paper towel.

MEXICAN HOT — Mrs. Jim Robertson

1 medium onion, chopped
1 small can Vienna sausage
1 (No. 2) can chopped tomatoes, drained
Cayenne pepper, to taste

Slice ~~purple~~ onion in oil, add tomatoes, sausage and pepper, cook slowly until most of juice is gone.

add salt, sugar + pepper to taste.

Scatter Branch Community

SWEET PICKLE STRIPS

Mrs. Maxine Pinson

Make a solution of:

3 3/4 c. vinegar
3 3/4 c. sugar
3 Tbsp. salt
4 1/2 tsp. celery seed
4 1/2 tsp. turmeric
3/4 tsp. mustard seed

Use medium cucumbers, wash and cut into strips. Pour boiling water over them. Let stand 4 hours. Drain and pack in jars. Boil pickling solution for 5 minutes. Pour boiling hot over cucumbers and seal.

SUN PICKLES

Shirley Manning

1 qt. water
1 qt. vinegar
1/2 c. coarse salt

Mix well. Pack cucumbers cold in jars. Place dill, garlic and pod of hot pepper in each jar. Pour cold solution over cucumbers and seal. Set in sun for 14 days. Bring inside at the end of 14 days and store in a dark place.

CHILI SAUCE

Ruth Malone

1 gallon ~~chili sauce~~ green tomatoes
6 1/4 lb. ripe tomatoes
2/3 c. chopped white onion
1 1/2 c. white sugar
3 tsp. red pepper
2 c. vinegar
5 tsp. salt

Put tomatoes and onions through food chopper, add rest of ingredients and boil until thick. Pour into jars and seal.

PICKLED OKRA

Ruth Humphries

1/2 gallon water
1/2 gallon vinegar
1 c. salt

Boil above mixture and stir. Pack okra in jars with:

1 hot pepper
2 garlic buds
2 bay leaves
1 tsp. dill seed

Pour boiling hot vinegar over okra and seal. Liquid is enough for 18 to 22 quarts.

PICKLED OKRA

Bernice Gentry

1 clove garlic to each jar
1 pod hot pepper to each jar okra
1 qt. white vinegar
1 c. water
1/2 c. salt
1 Tbsp. dill seed

Place the garlic and hot pepper in the bottom of each jar. Place okra in jar and add dill seed. After packing jar, bring vinegar, water and salt to a boil. Simmer for 5 minutes and then pour boiling hot liquid over okra. Seal immediately.

This amount will fill from 5 to 7 pints.

BARBECUE SAUCE

Mrs. C. H. Pittman

1 (16 oz.) bottle Kraft barbecue sauce (hickory)
1 can tomato sauce with onion
3 Tbsp. Worcestershire sauce
4 Tbsp. vinegar
2 Tbsp. sugar

Cook your meat until tender. Slice or chop as desired, cover with sauce and bake about 30 minutes. Use any kind of meat: rib roast, pork, ham or chicken.

LEMON RELISH

Frances Green

2 large lemons
6 green onions with tops
1/2 green pepper, seeded
1/4 c. parsley sprigs
1 c. chopped celery
1/2 tsp. dry mustard
1/4 tsp. ground cardamom
1 tsp. salt
1 small hot red pepper or 1/2 tsp. liquid red pepper
1 Tbsp. sugar

Grate lemon and reserve the grated peel. Cut off remaining yellow and white. Put lemon, onions, peppers, and parsley through coarse blade. Stir in reserved lemon peel. Add mustard, cardamom, salt, chopped peppers and sugar. Refrigerate, covered, overnight.

PEAR RELISH

Betty Myers

8 large pears
5 sweet peppers, chopped
3 hot peppers
3 large onions, chopped
2 c. vinegar
3 c. sugar
1 tsp. salt
1 tsp. mustard seed

Mix all ingredients well. Cook until the pears are tender and not hard, about 45 minutes.

MINCEMEAT — Nancy Madewell

3 lb. meat (pork)
2 lb. brown sugar
2 Tbsp. cinnamon
1 Tbsp. allspice
2 tsp. cloves
2 tsp. nutmeg
1 tsp. salt
2 boxes raisins
2 boxes currants
1/2 c. citron
1 c. molasses
Juice and rind of 1 orange and 1 lemon
1 1/2 pt. apple cider vinegar
1/2 c. sugar
1 tsp. lemon extract
2 Tbsp. jelly
1 1/2 qt. water from meat
8 sour apples

PICKLED BEANS — Royal Hazelwood

Pack quart jars with tender green beans. Add:

2 Tbsp. red pepper
2 garlic buttons
1 grape leaf
1/2 large bunch dill
Pinch alum

Pour boiling mixture of the following over above:

8 c. 5% apple cider vinegar
1 c. water
1 c. coarse salt

Seal. Allow 6 weeks before using.

PICKLED CARROTS — Mrs. E. L. Gentry

2 lb. carrots
1 Bell pepper
1 medium pepper
1/2 c. corn oil
3/4 c. vinegar
1 c. sugar
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1 can tomato soup

Peel carrots, cook until tender and then pour mixture over them and let stand overnight.

COLD, EASY, CHOW-CHOW — Nancy Madewell

1 gallon green tomatoes
5 sweet peppers
5 hot peppers
1 medium cabbage
12 small onions
3 pt. vinegar
3 c. sugar
1/2 c. salt
1 tsp. allspice
1 Tbsp. whole mustard seed

(Cont'd.)

COLD, EASY, CHOW-CHOW (Continued)

Grind tomatoes, onions, peppers and cabbage. Pour salt over mixture and let stand 20 minutes. Drain and mix well with sugar, spice and vinegar. Heat lids; seal cold.

PEAR RELISH

Lucile Stewart
Submitted by: Mildred Horn

1 pk. pears
12 sweet peppers
3 or 4 hot peppers
2 c. vinegar
2 c. prepared mustard
2 1/2 c. sugar
1 Tbsp. celery seed
1 tsp. salt
1 pt. water, if needed (I don't use any water)

Use food chopper, coarse blade, for pears and peppers. Cook 30 minutes, or longer.

GOOD PICKLES

Tula Hazelwood

Put cucumbers in jar and pour boiling brine water over them. Use 2 cups salt to each gallon of water. Let stand 4 days, drain brine off, wash and cut cucumbers. Use 1 tablespoon alum to 1 gallon of hot water, drain and repeat for 3 mornings, rinse and add:

6 c. sugar
6 c. vinegar
1 pkg. allspice (whole)

Soak 3 mornings in this hot solution. Drain and repeat process for 3 mornings. On the third morning, place in jars and pour vinegar over pickles, then seal.

LIME CUCUMBER PICKLES

Edna Waddle

Use 7 pounds cucumbers. Slice in 1/4 inch slices. Soak for 24 hours in water to cover with 2 cups lime to 1 gallon water. Remove from lime water, soak and wash in clear water for 3 to 4 hours. Make a syrup of:

4 lb. sugar
2 qt. vinegar
1/2 pkg. pickling spices
2 Tbsp. salt

Combine and simmer for 1 1/2 hours. Place pickles in jars and cover with pickle solution and seal.

RED PEPPER JELLY

Coralie Cotten

2 large onions
3 c. sugar
1 Tbsp. salt
12 sweet red peppers
1 pt. diluted vinegar
1 box Certo

Put onions and red peppers through food chopper, using finest blade. Place in a large kettle and boil with sugar and diluted vinegar,approximately 2/3 vinegar and 1/3 water. Let come to a full boil and boil for 5 minutes. Add Certo and boil another 5 minutes. Pourinto jars and seal. Seal with paraffin.

PICKLED ONIONS

Gladys Trotter

Peel small onions and let soak 10 days in brine strong enough to float an egg. When ready to pickle, wash thoroughly in clear water. Make this hot mixture:

1 c. sugar
1 c. water
2 c. white vinegar

Heat onions thoroughly, a few at a time, in this mixture. Take out of mixture and pack in jars. Add more onions to mixture, heat thoroughly and add until jar is full. A small red pepper and a small green pepper may be put in each jar. Then fill jars with a cold mixture made with:

2 c. white vinegar
1 c. cold water

Seal.

KOSHER STYLE DILL PICKLES

Ruth Humphries

30 to 36 cucumbers
3 c. vinegar
3 c. water
6 Tbsp. salt
Fresh or dried dill
Mustard seed

Wash the cucumbers. Make a brine of vinegar, water and salt. Bring to a boil, place a generous layer of dill, 1/2 to 1 clove of garlic and 1/2 tablespoon mustard seed in bottom of each jar. When the jar is half filled with cucumbers, add another layer of dill and complete the packing; fill to 1/2 inch of top. Put lids on and process for 5 minutes in boiling water.

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PICKLED PINEAPPLE CHUNKS

Betty Myers

1 (1 lb. 4 1/2 oz.) can pineapple
2/3 c. cider vinegar
1 c. sugar
1/8 tsp. salt
6 or 8 whole cloves
3 inch cinnamon stick

Drain pineapple and set aside. Combine pineapple syrup with vinegar, sugar, salt, cloves and cinnamon; simmer about 10 minutes. Add pineapple chunks. Remove from heat and cool. Store in covered jar in refrigerator. Yield: about 2 1/2 pints.

TOMATO HOT STUFF

Candy Johnson

1/2 gallon ripe tomatoes
6 peppers
1 large white onion
1 1/2 c. white vinegar
1 Tbsp. cayenne pepper
1 Tbsp. salt
1 tsp. cloves
1 tsp. cinnamon
1 tsp. dry mustard

Chop vegetables; mix in a heavy vessel. Add remaining ingredients and boil slowly for at least 2 hours, or until desired thickness. Watch closely to prevent burning. Pack in jars and seal.

WATERMELON PICKLES

Sandy Sands

7 lb. watermelon rind, peeled and cut in pieces
4 tsp. salt
2 tsp. powdered alum
3 1/2 lb. sugar
1 pt. white vinegar
1/4 tsp. oil of cloves
1/2 tsp. oil of cinnamon

Cook rind until tender, 25 to 30 minutes, in water to which salt and powdered alum have been added. When tender, drain off salt water. Make a syrup of sugar, vinegar, oil of cloves and oil of cinnamon. Add cooked rind. Let stand until next day. Drain off syrup and cook another 7 minutes. Pack pickles in jars; pour syrup over pickles and seal.

LIME PICKLES

Shirley Manning

Slice cucumbers; soak in lime water 24 hours.

1 gallon cucumbers
1 gallon water
1 c. lime

Wash and soak in clear water 1 hour. Drain well.

(Cont'd.)

LIME PICKLES (Continued)

3 c. vinegar
8 c. sugar
2 tsp. salt
1/2 box pickling spices

Put pickles in solution and simmer 2 hours (don't boil). Place in jars, cover with solution and seal.

RELIGIOUS SAUCE — Janice Weatherford

1 gallon catsup
6 lb. onions
4 c. cider vinegar
3 c. sugar
3 c. Palianne pepper
1/4 c. salt
1/4 c. allspice
1 c. water

Chop onion, pepper; add sugar, salt, allspice, vinegar and water. Cook 3 minutes, then add catsup, bring to a boil, then seal. If you want the sauce mild, leave out hot pepper and substitute banana or sweet pod pepper and then some Tabasco sauce.

CUCUMBER PICKLES — Ruth Humphries

1 gallon apple cider vinegar
4 c. sugar
2 c. salt (coarse)

Pour vinegar into large container, add sugar and salt, stir until dissolved. Pour back into container. Wash and pack cucumbers cold. Pour vinegar solution over pickles; add spices or dill, if desired. Seal.

COLD PACKED PICKLES — Ailene Pemberton

2 c. sugar
1 c. salt
1/2 gallon vinegar

Wash cucumbers and let dry and then pack in jars. Fill with cold vinegar and seal. Spices and pepper may be added, if desired.

PEAR MINCEMEAT — Jewel Walker

7 1/2 lb. ground pears
1 apple, ground
1 orange, ground

Mix above items together.

(Cont'd.)

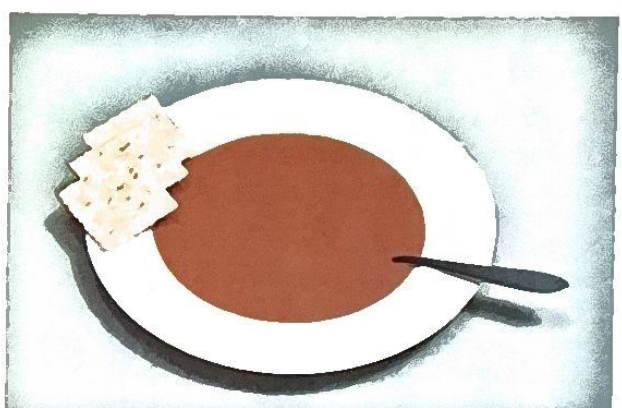
PEAR MINCEMEAT (Continued)

6 c. sugar
1 c. vinegar
1 c. fruit juice (any kind)
1 Tbsp. allspice
1 Tbsp. cloves
1 Tbsp. cinnamon
1 lb. seedless raisins

Cook all together 1 1/2 hours slowly. Just before taking up, put in a flat can of pineapple. Cook 20 minutes.

* * EXTRA RECIPES * *

* * EXTRA RECIPES * *



SOUPS

SALADS

VEGETABLES

TO QUICK–FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

PIMIENTO-CHEESE SALAD

Mable Drum

1/2 lb. American or Velveeta cheese
1 can pimientos
1 Tbsp. vinegar
Dash of salt and pepper
1/4 c. sugar
2 Tbsp. flour
1 egg
1/2 c. milk

Chop cheese and pimientos together in dish. Cook remaining ingredients together until it begins to thicken. Pour over cheese and pimientos. Blend well. Chill.

SAUERKRAUT SALAD

Shirley Manning

1 large can sauerkraut, drained
1 green pepper, chopped
1 onion, chopped
1 c. celery
1 c. vinegar
1/2 c. oil
Celery salt
1 c. sugar
Pimientos

Wash and rinse sauerkraut twice, add celery, onion, green pepper, mix oil, vinegar and sugar together. Pour over vegetables. Let stand overnight. Salad will keep in the refrigerator for several days.

HOLIDAY ANGEL SALAD

Nancy Madewell

1 (9 oz.) bottle maraschino cherries, drained
1 c. pecans
2 large bananas
1/2 pt. whipping cream
1 (6 oz.) can Angel Flake cocoanut
1 small can crushed pineapple, well drained

Chop first 3 ingredients in medium-size bowl; add pineapple and cocoanut in a deep bowl. Whip cream; add 1 tablespoon sugar and a drop of red food coloring. Chill before serving.

YUM-YUM SALAD

Earlene Crawford

1 small pkg. lime Jell-O
1 small pkg. cream cheese
1 1/2 pt. cream, whipped
1 small can crushed pineapple
1/2 c. chopped nuts
1 c. water, combined with pineapple juice

(Cont'd.)

YUM-YUM SALAD (Continued)

Dissolve cream in cup of liquid over low heat. Add Jell-O; partially congeal in refrigerator. Add other ingredients and refrigerate until firm.

WALDORF SALAD — Mig Luckett

4 Delicious apples, chopped
2 c. celery, diced
2 c. pecans or walnuts, broken

Mix with a cooked dressing.

TUNA SALAD — Carrie Smith

2 c. tuna
1 1/2 c. celery, diced
2 hard-cooked eggs, chopped
3/4 tsp. salt
3 Tbsp. mayonnaise
3 Tbsp. lemon juice

Combine tuna, celery, eggs, pickles, salt and dressing. Toss mixture lightly. Cover tightly and chill. Serve on lettuce leaves. Garnish with slices of hard-cooked egg or pickle.

SHRIMP SALAD — Agnes Ables

1 pkg. lemon Jell-O
1/2 c. cream, whipped
1/2 c. mayonnaise
1 can shrimp
3 hard-boiled eggs, chopped
1 tsp. grated onion
1/2 tsp. salt
1 tsp. green pepper
1/2 c. grated cheese
3 c. celery
1 c. walnuts, chopped

Mix Jell-O with 1 cup boiling water. When it begins to jell, add whipped cream and mayonnaise. Add remaining ingredients; refrigerate.

ENGLISH PEA SALAD — Margaret Porter

1 can English peas, drained
3 hard-boiled eggs, chopped
1/4 c. dill pickles
1/2 c. American cheese, cubed
1 small jar sandwich spread

Mix and chill.

HARDY BEAN SALAD

Maudine Tracy

2 (No. 2) cans kidney beans, drained
3 pickles, chopped
1 small, minced onion
1/2 tsp. salt
1 head lettuce
4 hard-cooked eggs
1/4 c. diced celery
1/8 tsp. pepper
1/4 c. mayonnaise

Combine all ingredients, except 2 eggs, with mayonnaise. Place on nest of lettuce in large bowl. Chill thoroughly. Garnish with hard-boiled eggs.

STUFFED EGGS

Lillian Barnes

6 hard-boiled eggs
1 Tbsp. sweet pickle relish
2 Tbsp. mayonnaise
Salt and pepper

Cut eggs in half lengthwise and remove the yolk. Mash butter, yolks, pickle relish and mayonnaise together with a fork; beat until mixture is smooth. Add salt and pepper to taste. Put egg mixture back into egg whites and sprinkle with paprika.

MANDARIN ORANGE SALAD

Patsy Pope

1 can Mandarin oranges
1 c. fancy coconut flakes
1 can pineapple tidbits
1 c. miniature marshmallows
1 c. sour cream

Drain fruits and combine all ingredients. Serve chilled. (Very rich!)

FROZEN BANANA SALAD

Frances Green

1 Tbsp. lemon juice
1/4 tsp. salt
2 Tbsp. mayonnaise
1/2 c. nuts, chopped
2 (3 oz.) pkg. cream cheese, softened
2 Tbsp. crushed pineapple
1/2 c. maraschino cherries, quartered
1/2 c. whipping cream
3 ripe bananas, cubed

Mix and freeze.

HAM SALAD

Pauline Dame

1 can chopped ham
2 hard-cooked eggs, diced
3 Tbsp. celery diced
3 Tbsp. sweet pickle, diced
1 small apple, chopped

Combine and use enough salad dressing to moisten. Chill and serve on lettuce leaves.

HOT CHICKEN SALAD

Maxine Evans

2 c. chicken
2 c. chopped celery
1/2 c. toasted almonds
1/2 tsp. salt
2 tsp. grated onions
1 c. mayonnaise
2 Tbsp. lemon juice

Mix together and top with 1/2 cup grated American cheese and 1 cup crushed potato chips. Bake 15 minutes at 450°.

HOT TURKEY SALAD

Lois Crouch

3 c. cooked turkey, cubed
1 c. sharp cheese, cubed
1 c. celery, chopped
1/2 c. mayonnaise
1 c. potato chips, crushed
Salt and pepper, to taste

Toss together all ingredients, except the potato chips. Place in casserole. Sprinkle potato chips over top. Bake for 35 minutes in a 325° oven.

SALMON SALAD

Nina McLeod

1 (1 lb.) can salmon, drained and flaked
1/2 c. celery, diced
1/2 c. sweet pickles, chopped
2 Tbsp. green pepper, chopped
1/2 tsp. salt
1 Tbsp. lemon juice
1/3 c. mayonnaise

Remove skin and bones from salmon. Combine all ingredients; chill.

DELICIOUS JELL-O

Ester Luckett

1 large pkg. Jell-O
3 apples
3 bananas
3 oranges
1/4 c. chopped nuts
1/2 pt. whipping cream

(Cont'd.)

DELICIOUS JELL-O (Continued)

Make Jell-O by package directions. When firm, cut into small pieces. Chop and add,together with 2 tablespoons sugar, apples, oranges and bananas. Add this to the nuts and pieces of Jell-O. Fold into this, the sweetened, whipped cream.

POTATO SALAD — Margaret Porter

2 1/2 c. diced, cooked potatoes
3 hard-cooked eggs, diced
2/3 c. diced celery
1/4 c. chopped sweet pickle
2 Tbsp. chopped pimientos
1 tsp. salt
1/4 tsp. pepper
2/3 c. salad dressing

Mix and chill well.

GERMAN COLE SLAW — Betty Cates

1 large head cabbage, cut fine
1 onion, cut fine

Let stand while you make the following dressing:

2 Tbsp. sugar
1 c. white vinegar
1/4 c. Wesson oil
1 tsp. dry mustard
1 tsp. celery seed

Boil dressing until well mixed and while boiling hot, pour over chopped cabbage mixture. Let stand, covered, until cold. Stir well. Store in refrigerator in covered jar. It is better 2 or 3 days old.

TWENTY-FOUR HOUR FRUIT SALAD — Jewel Walker

1 can Royal Anne cherries
1 can pineapple
1 can pears
1 can peaches

Dressing:

1/3 c. sugar
1/3 c. mild vinegar
1/2 pt. whipping cream
2 egg yolks

Beat yolks, add sugar and vinegar and cook until thick; cool. Add whipped cream; stir into fruit. Chill for 24 hours before serving.

HOLIDAY SALAD

Frances Green
Wilda Hefner

16 marshmallows
1 can pineapple
3 Delicious apples, chopped
1 c. chopped walnuts

Sauce:

1 c. pineapple
1 Tbsp. flour
3 Tbsp. lemon juice
2 eggs
1 c. sugar

Combine sauce ingredients and boil until thick. Let cool and mix with 1/2 pint whipping cream. Mix with fruit and chill. Serve cold.

CHICKEN-RICE IN PINEAPPLE BOWLS

Earlene Crawford

Drained pineapple from can or fresh pineapple (2)
4 c. cooked or canned chicken
3 c. hot, fluffy, white rice
2 c. cooked peas
2 c. slivered celery
3/4 c. bottled French dressing
1/4 c. lime juice
1/2 to 1 tsp. curry powder
1 1/2 tsp. salt
1 lime, cut into wedges

Combine pineapple with chicken, rice, peas, celery, French dressing, lime juice, curry powder and salt. Toss lightly and refrigerate. At serving time, fill pineapple shells with salad mixture; garnish with lime wedges.

Canned pineapple may be used. Serve on lettuce leaves. Tuna may be substituted for chicken.

OYSTER SALAD

Coralie Cotten

1 can oysters
1 medium can pimientos
4 hard-boiled eggs
3 small, sweet cucumber pickles
2 Tbsp. butter
15 crushed crackers
Salt and vinegar, to taste
Dash of pepper
3 Tbsp. salad dressing

Grind all ingredients together; mix well. Add salt and vinegar to taste.

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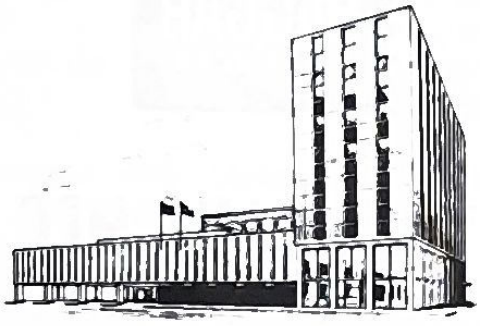

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SCATTER BRANCH COMMUNITY

SALMON SALAD — Maudine Tracy

1 (1 lb.) can red salmon
1/2 c. celery
1/2 c. sweet pickles, chopped
2 Tbsp. green pepper
1/2 tsp. salt
1 Tbsp. lemon juice
1/3 c. mayonnaise

Combine all ingredients; chill thoroughly.

HOT TURKEY SALAD — Carrie Cates

3 c. cooked turkey
1 c. sharp cheese
1 c. celery
1/2 c. almonds
1/2 c. mayonnaise
1 c. potato chips
Salt and pepper, to taste

CHICKEN SALAD — Ruth Humphries, Nina McLeod

3 c. cooked chicken
1 1/2 c. celery
1 tsp. salt
3 hard-cooked eggs
3 sweet pickles
Mayonnaise or salad dressing

Combine chicken, celery, salt, eggs and pickles. Moisten with mayonnaise. Cover container and chill thoroughly. Serve on lettuce. Garnish with olive and additional hard-cooked eggs.

BEAN SALAD — Opal Malone

1 (No. 2) can shelled beans
1 medium purple onion, chopped
1 medium Bell pepper, chopped
2 medium-size, ripe tomatoes
3/4 c. sugar
2/3 c. vinegar
1/3 c. cooking oil
Salt and pepper, to suit taste

Let set overnight.

MACARONI SALAD — Shirley Manning

1 lb. cooked elbow macaroni
Celery
Onion
Green pepper
1 small jar pimientos
1/4 c. drained sweet relish
4 hard-boiled eggs
Plenty of garlic salt

Dressing for Macaroni Salad:

1 can Cheddar cheese soup
1/2 c. oil
2 Tbsp. wine vinegar
1 Tbsp. Worcestershire sauce

PINEAPPLE CHEESE SALAD

Delia Barrett

1 c. pineapple juice
1/2 c. sugar
1 envelope Knox gelatine
1 c. crushed pineapple, drained
2 c. grated American cheese
1/2 c. pecans
1 c. Cool Whip

Heat in saucepan the sugar and pineapple juice. Let this come to a boil and remove from heat. Add to gelatine, which has been dissolved in 1/4 cup cold water. Let mixture cool and then add grated cheese, crushed pineapple and chopped nuts. Fold in Cool Whip last. Place in refrigerator to harden.

PINEAPPLE SALAD

Opal Malone

Use 1 large can crushed pineapple. Add 1/2 cup sugar. Mix pineapple and sugar and boil. Dissolve 2 envelopes Knox gelatine in 1 cup pineapple juice. Mix and add to rest of mixture. Add juice of 2 lemons and let jell. Grate 1 1/2 cups Cheddar cheese and add to jelled mix. Whip 1 pint whipping cream and stir in. Refrigerate.

SIX BEAN SALAD

Shirley Manning

Mix:

2 c. sugar
1/2 c. salad oil
2 c. vinegar
Salt and pepper
Dash of Tabasco sauce

Blend and set aside. Use onions, chopped. Drain:

1 can kidney beans
1 can Great Northern beans
1 can speckled limas
1 can green beans
1 can wax beans
1 can large limas

Add mixed dressing to drained beans. Refrigerate 1 week before serving.

BEAN SALAD

Jewel Walker

1 can green beans
1 can yellow wax beans
1 can kidney beans

Drain all beans.

(Cont'd.)

BEAN SALAD (Continued)

Mix:

1 chopped onion
1/3 c. Mazola oil
2/3 c. vinegar
2/3 c. sugar

Blend dressing for beans and refrigerate for at least 24 hours before serving. Green pepper may be added for color and variety.

BING CHERRY SALAD — Lois Spainhour

1 (3 oz.) pkg. black cherry Jell-O
1/3 c. sugar
1 c. water
1 c. shredded American cheese
1 (8 oz.) can crushed pineapple
1 c. whipped cream

Mix Jell-O, sugar and water. Cook until Jell-O and sugar are dissolved. Chill until partly jelled. Add whipped cream and chill until firm.

CABBAGE SALAD — Hattie Brock

1 medium cabbage
1 small onion
1 tsp. dry mustard
1 tsp. celery seed
1/2 c. Mazola oil
1/2 c. vinegar
1/2 c. sugar
1 small jar olives

Mix oil, sugar and vinegar and heat to dissolve sugar. Pour over rest of mixture and let set for 24 hours before serving.

LEMON-PIMIENTO JELL-O — Lucile Turley

1 pkg. lemon Jell-O
1 1/2 c. hot water
1 Tbsp. vinegar
1/4 tsp. salt
1/2 c. milk
1/4 tsp. paprika
1 Tbsp. grated onion
1/2 c. mayonnaise
1/2 c. grated American cheese
1/3 c. chopped pimientos

Dissolve Jell-O in hot water. Add vinegar and salt. Chill. Add milk, paprika and onion to mayonnaise and beat with egg beater to blend. When Jell-O is slightly thickened, beat in mayonnaise mixture. Then fold in cheese and pimientos.

Turn into ring mold. Chill until firm. Unmold. Garnish with crisp green onions, cucumbers and chilled ripe tomatoes. Serves 6.

CHERRY-PINEAPPLE JELL-O

Ruth Malone

2 pkg. cherry Jell-O
2 c. boiling water
1 can crushed pineapple
2 bananas
1 c. cottage cheese

Dissolve Jell-O in hot water. Cool. Next, add pineapple and sliced bananas. Refrigerate until time to serve.

NINE DAY SALAD

Annie Lue Dickerson
Ruth Mashburn

1 (3 lb.) head cabbage, chopped
1 green Bell pepper, chopped
2 onions
~~2 c. vinegar~~

Mix ingredients well and let stand. Prepare:

1 c. Wesson oil
1 c. vinegar
1 Tbsp. salt
2 Tbsp. celery seed
2 Tbsp. sugar

Bring above to a boil and pour over cabbage and mix. Put in covered bowl and keep refrigerated 9 days.

RASPBERRY JELL-O FRUIT SALAD

Janice Weatherford

1 large can fruit for salad, drained
1 box raspberry Jell-O
2 small pkg. cream cheese
1/2 pt. whipping cream

Add enough water to fruit juice to make 2 cups of juice. Heat and dissolve Jell-O. Soften cream cheese in hot Jell-O. When slightly congealed, add whipping cream and fruit. Serves 8.

MARINATED SHRIMP

Elsie Noble

3 c. cooked shrimp, cleaned
1/2 c. vinegar
1/4 c. salad oil
1 tsp. salt
2 Tbsp. parsley, chopped
Few drops garlic juice
Dash hot pepper
2 Tbsp. chives, chopped, or onions
2 Tbsp. dill pickle, chopped

Put the shrimp in a quart jar and add the vinegar, salad oil, salt, garlic juice, hot pepper, chives, parsley and dill pickle.

(Cont'd.)

MARINATED SHRIMP (Continued)

Shake jar well and store in refrigerator. Do this a day in advance of use and shake jar often. The shrimp do not require a sauce. Serve with toothpick.

FRUIT SALAD — Faye Davidson

2 c. small marshmallows
1 c. orange slices
1 c. canned crushed pineapple
1 c. Angel Flake coconut
1/2 pt. sour cream
1 c. chopped pecans
2 medium bananas

STRAWBERRY SOUR CREAM JELL-O SALAD — Bobbie Richardson

1 box strawberry Jell-O
1/4 c. sugar
1 small can pineapple (crushed)
1 c. hot water
1 box frozen strawberries
3 bananas, mashed

Pour 1/2 this mixture in salad mold. Put in refrigerator and let congeal. Cover with 1 cup of sour cream. Add the remaining Jell-O mixture and place in refrigerator until congealed.

ORANGE-PINEAPPLE JELL-O SALAD — Lois Crouch

1 large pkg. orange-pineapple Jell-O
2 c. boiling water
1/4 c. sugar
1 small can pineapple

Dissolve Jell-O in boiling water, let cool for a few minutes, then add:

2 c. marshmallows
1 small can crushed pineapple
1 large can fruit cocktail, drained

When partly congealed, add 1/2 pint whipped cream. Refrigerate until ready to serve.

CHERRY TORTE — Jewel Walker

1 (8 oz.) pkg. cream cheese
2 pkg. Dream Whip
2 c. sifted powdered sugar
1/2 tsp. vanilla
1 can pie cherries
Juice of 1 lemon

(Cont'd.)

CHERRY TORTE (Continued)

Let cheese soften; mix Dream Whip. Blend cheese and sugar; add 1/2 of Dream Whip. Mix. Pour into a 3 quart pan. Spread remaining Dream Whip on top.

FRUIT SALAD — Maudine Tracy

2 pkg. lemon Jell-O
2 c. hot water
6 bananas, sliced
1 can crushed pineapple
3 Tbsp. cornstarch
1/2 c. sugar
2 c. miniature marshmallows
1 c. shredded cheese
1/2 pt. whipping cream

Combine Jell-O with hot water, then add cold water. Add bananas and congeal. Heat pineapple with sugar and cornstarch until thick, cool, then add whipping cream and marshmallows. Sprinkle with cheese.

APRICOT-CHEESE SALAD — Bessie Smith

2 pkg. orange gelatin
2 c. boiling water
1 c. mixed pineapple and apricot juice
1 large can apricots, drained and sliced
1 large can pineapple, drained
1 to 2 c. miniature marshmallows
1 egg, beaten
2 to 3 Tbsp. butter
1 c. whipped dessert topping mix or 1 c. heavy cream, whipped
Grated cheese

Dissolve gelatin in boiling water. Add 1 cup mixed fruit juice, apricots, pineapple and marshmallows. Chill until firm.

MEXICAN SALAD — Lois Spainhour

1 pkg. Fritos
1 head lettuce
1 can ranch-style beans
2 large tomatoes
1 onion
1/2 lb. sharp cheese
Radishes (optional)
Dressing

Mix just before serving.

TANGY SALAD

Pauline Dame

1 can French green beans
1 can English peas
1 small can pimientos
1 Bell pepper, chopped
1 small onion, chopped
4 medium stalks celery, chopped
Salt and pepper, to taste

Marinate overnight in:

3/4 c. sugar
1/2 c. vinegar
1/4 c. salad oil

Turn vegetables in oil once or twice. One hour before serving, drain container and refrigerate.

CUCUMBER DELIGHT

Vergie Houser

1 pkg. lime Jell-O
3/4 c. boiling water
1 c. cottage cheese
1 c. mayonnaise
1 tsp. vinegar
3/4 c. grated cucumber, drained
2 Tbsp. grated onion
1/4 c. slivered almonds

Pour boiling water over Jell-O. Add other ingredients all at once. Pour into square pan or mold.

SALAD FOR BARBECUE

Ola Speight

2 large tomatoes
1 green pepper
2 cucumbers
1 Tbsp. sugar
1 large onion
2 carrots
1 c. white cider vinegar
1 tsp. salt
1/2 tsp. black pepper
1/2 tsp. paprika

Slice onions and break into rings. Slice pepper into rings. Cut cucumbers and carrots crosswise. Cut tomatoes into wedges. Place all into salad bowl and cover with vinegar. Add salt, pepper, sugar and paprika. Let stand in refrigerator about 4 hours before serving.

JIFFY CHERRY SALAD

Wilda Hefner

16 graham crackers
1/2 pt. whipping cream
1/2 c. butter, melted
1 c. powdered sugar
1 can cherry pie filling
1 pkg. cream cheese

Combine cracker crumbs and melted butter. Press mixture into bottom of 9 inch square pan, reserving some for the topping. (Cont'd.)

JIFFY CHERRY SALAD (Continued)

Cream sugar and cream cheese. Add whipping cream; spread over crust. Pour cherries over top of the mixture. Chill. Cut into squares and serve.

FROSTED SALAD

Gerry Faye Cargile

Use 1 package lemon Jell-O. Add 2 cups boiling water. Cool, then add 2 cups ginger ale and let set until thick. Add 1 large can crushed pineapple, drained - save pineapple juice. Add:

1 c. miniature marshmallows
2 c. bananas

Chill. Topping:

1/2 c. sugar
2 Tbsp. flour
1 c. pineapple juice
1 egg

Combine and cook until thick. Now add 2 tablespoons butter. Cool and fold in 1 cup whipping cream.

STRAWBERRY SALAD

Earlene Crawford

2 (6 oz.) pkg. strawberry Jell-O
2 c. crushed pineapple
3 or 4 bananas
1 c. nuts, chopped
1 c. boiling water
1 c. sour cream
2 c. frozen, sliced strawberries

Dissolve Jell-O in water and set aside. Drain pineapple. Add pineapple, bananas and nuts to Jell-O. Jell-O will thicken immediately. Pour half of mixture into mold and spread with sour cream; add the rest of the Jell-O mixture. Refrigerate until ready to serve.

FRUIT COCKTAIL SALAD

Nina McLeod

1 (No. 2 1/2) can fruit cocktail
1 tsp. unflavored gelatin
2 Tbsp. lemon juice
1 (3 oz.) pkg. cream cheese
1/4 c. mayonnaise
Dash of salt
2/3 c. whipping cream
1/2 c. sugar
1/2 c. chopped nuts

Drain fruit cocktail. Soften gelatin in lemon juice, then dissolve over hot water.

(Cont'd.)

FRUIT COCKTAIL SALAD (Continued)

Blend cream with mayonnaise and salt. Stir in gradually during the last stages of beating. Fold in cheese mixture, nuts and fruit cocktail. Pour into refrigerator tray that has been lined with wax paper. Freeze until firm, about 4 hours.

Turn out on a platter; remove wax paper. Cut into thick slices.

CRANBERRY SALAD — Debbie M. Wheat

1 (16 oz.) can cranberry sauce
3 Tbsp. lemon juice
1 c. whipping cream
1/4 c. confectioners sugar
1/4 c. mayonnaise
1 c. toasted pecans, chopped

Mash cranberry sauce with a fork; add lemon juice. Blend well. Put in freezing tray and chill. Combine remaining ingredients; pour over cranberry mixture. Chill until ready to serve.

MEN-LIKE-IT SALAD — Coralie Cotten

1 pkg. lime Jell-O
1 3/4 c. boiling water
1 small can crushed pineapple
1 c. celery, diced
1/2 c. pecans, chopped
Salt, to taste

Dissolve Jell-O and salt in boiling water. Cool. Mash cream cheese and blend in pineapple, celery and nuts. Add cheese mixture to Jell-O. Pour into a mold oiled with olive oil. Chill.

BANANA-SOUR CREAM JUBILEE — Frances Green

2 c. sour cream
3/4 c. sugar
2 Tbsp. lemon juice
1 small can crushed pineapple
Salt, to taste
4 Tbsp. maraschino cherries, chopped
1/2 c. miniature marshmallows
2 bananas, crushed
1/2 c. nuts

Combine all ingredients in order given; pour into well oiled muffin tins. Serve on lettuce.

SEVEN-UP SALAD

Ailene Pemberton

2 pkg. cherry Jell-O
1 (No. 2) can pineapple
1 (No. 2) can applesauce
1 large bottle 7-Up

Heat applesauce and add to Jell-O to dissolve; cool for a few minutes and add pineapple and 7-Up; mix and refrigerate.

POTATO SALAD

Ola Speight

2 c. mayonnaise
1/3 c. vinegar
1 envelope onion salad dressing mix
4 strips crisp bacon, crumbled
Potatoes

Blend mayonnaise, vinegar and salad dressing mix. Pour dressing over potato and bacon mixture and toss to blend well. Chill. Serves 8.

CABBAGE SALAD

Hattie Brock

1 medium head cabbage
1 jar olives
2 onions
1 tsp. dry mustard
1 tsp. celery
1/2 c. Mazola oil
1/2 c. vinegar
1/2 c. sugar

Mix oil, sugar and vinegar together and pour over cabbage. Let set 24 hours.

AMBROSIA

Carrie Ames

1 large pkg. orange-pineapple Jell-O
1 can fruit cocktail
1 can sliced or diced pineapple
1 can sliced peaches
1 can pears

Prepare Jell-O as usual, except for cold water use the pineapple juice and add water to make 2 cups. Add fruit cocktail and chop the peaches, pineapple and pears in large bits. Let set in refrigerator until jelled and serve on lettuce leaf.

This will keep for a week. Serves 15.

ORANGE JELL-O SALAD

Mrs. Iris Waddle

1 large pkg. orange Jell-O
2 c. grated carrots
1 can crushed pineapple
1 c. grated cheese

Dissolve Jell-O in 2 cups hot water, cool and mix with fruit. Chill and serve.

CONGEALED CHICKEN — Nan Douglas

2 c. cooked chicken, diced
1 c. chopped celery
1 tsp. salt
2 Tbsp. lemon juice
1 c. chicken stock
2 Tbsp. Knox gelatine, softened in 4 Tbsp. cold water and dissolved over hot water
1/2 c. whipping cream

Combine chicken, salt, celery and lemon juice. Add dissolved gelatine to stock and combine with chicken mixture. Whip cream until stiff and fold in gently. Mold as desired. Grease mold with a little Wesson oil for easy removal.

Serves 10.

GREEN BEAN SALAD — Janice Weatherford

1 can Blue Lake green beans, drained
2 hard-boiled eggs, chopped
1 Tbsp. sweet pickle relish
1 sweet Bermuda onion, chopped
3 Tbsp. vinegar
3 Tbsp. oil

Mix together, chill and serve.

CHERRY-PINEAPPLE SALAD — Annie Lue Dickerson

1 carton cottage cheese
1 pkg. Dream Whip
1 pkg. cherry Jell-O
1 (8 oz.) can crushed pineapple

Put together Jell-O and pineapple; heat for 3 minutes, but do not boil. Cool. Whip Dream Whip according to package directions. Add 1 envelope of gelatin, dissolved in 1 cup of cold water. Chill.

HAWAIIAN SUNSHINE SALAD — Clemie Dooley

1 pkg. orange Jell-O
2 c. boiling water
1/2 pkg. miniature marshmallows
1/2 c. crushed pineapple
1/2 c. chopped nuts
1 Tbsp. salad dressing
1 pkg. Dream Whip
1 c. grated cheese

Dissolve Jell-O in hot water, add marshmallows and stir until melted. Add nuts, pineapple and allow to congeal, stirring often. When solid, whip Dream Whip and add to salad dressing. Spread on congealed salad, sprinkle with grated cheese and let set in refrigerator. Serves 8.

FANCY JELL-O

Lillian Barnes

1 large pkg. Jell-O
1 large pkg. cream cheese
1/2 pt. whipping cream
2 large cans fruit cocktail
1 c. pecans

Bring to boil, 2 cups of juice drained from fruit cocktail. Dissolve Jell-O in hot juice and chill to jelly stage. Whip cream and add softened cheese (do not whip together), Jell-O, fruit cocktail and pecans. Chill in a 9 x 13 inch pan.

Makes 12 servings.

JELLIED CAZPACHO

Daisy Barker

1 envelope unflavored gelatin
2 c. tomato juice
1 bouillon cube
1 1/2 c. chopped, ripe tomatoes
1 cucumber, chopped
1/4 c. chopped celery
1/4 c. minced green pepper
1/4 c. cider vinegar
2 Tbsp. minced onion
1 tsp. salt
1/4 tsp. pepper
1/8 tsp. minced garlic
Few drops Tabasco sauce

Add gelatin to 1/4 cup of tomato juice and let stand 5 minutes. Meanwhile, combine remaining 1 3/4 cups tomato juice and bouillon cube in a saucepan. Bring to a boil, stirring to dissolve the bouillon cube. Add gelatin. Stir to dissolve. Then add remaining ingredients.

Pour into an 8 or 9 inch square, metal pan and chill until set. Spoon into chilled soup cups. Top with sour cream and chopped parsley, if desired. Makes about 5 cups or 8 servings.

RECEPTION SALAD

Opal Davis
Submitted by: Mildred Horn

1 large pkg. cream cheese
1 can pimientos
1 c. diced celery
1 c. nuts, chopped
1 (No. 2) can crushed pineapple
1 box lemon Jell-O
1/2 pt. whipping cream

Drain pineapple juice, heat and add enough water to make 1 cup of liquid. Heat juice and add Jell-O and stir until Jell-O is dissolved. Combine rest of ingredients with Jell-O. Whip cream and fold into mixture and chill until time to serve.

STRAWBERRY NUT SALAD

Thelma Owens

2 pkg. strawberry gelatin
1 c. boiling water
2 (10 oz.) pkg. frozen, sliced strawberries
1 pt. sour cream
1 (1 lb.) can crushed pineapple, drained
3 medium bananas, mashed
1 c. chopped nuts

Dissolve gelatin in boiling water. Fold in strawberries. Mix pineapple, bananas and nuts. Add to gelatin. Pour half of the mixture into a 12 x 8 inch dish. Chill until firm. Spread with sour cream; gently pour remaining mixture over sour cream. Chill and serve.

CHICKEN SALAD

Louise Smith
Submitted by: Mildred Horn

Use 1 (4 to 5 lb.) hen, boiled in salted water until tender. Remove meat from bones and discard skin. Cut liver and gizzard into small pieces. Add:

6 hard-boiled eggs
6 slices pineapple, chopped
1 c. chopped celery
1 c. nuts, chopped

Mix together and add:

Miracle Whip
Dash of cayenne pepper
Juice of 1 small lemon
1/2 Tbsp. chopped onion

Make ahead of time, better when it has time to season.

BANANA SALAD

Wilda Hefner

1 small box vanilla pudding (not instant)
3/4 c. sugar
3 eggs
2 heaping Tbsp. cornstarch
1 large can crushed pineapple
4 c. milk

Combine mixture and cook in a heavy saucepan until thick. Add:

2 chopped apples
6 big bananas

FIVE CUP SALAD

Mrs. John Neeley

1 c. Mandarin oranges
1 c. chunk pineapple
1 c. shredded cocoanut
1 c. miniature marshmallows
1 c. sour cream

Drain the fruit. Mix all ingredients and refrigerate for 12 hours. Yield: 6 servings.

FROZEN SALAD

Grace Jackson
Submitted by: Tula Hazelwood

1 (No. 2) can crushed pineapple
1 pkg. lemon Jell-O
1 pkg. lime Jell-O
1 c. mayonnaise
1 c. small curd cottage cheese
1 c. pecans

Drain pineapple; add juice and enough water to make 2 cups liquid. Bring liquid to a boil and pour over Jell-O. Allow to cool 15 minutes. Fold in mayonnaise, cottage cheese, pineapple and nuts. Pour into pan to mold. Refrigerate.

STRAWBERRY JELL-O SALAD

Dana Almon

2 small boxes strawberry Jell-O
1 large can pineapple chunks
1 c. pecans
1 pt. whipping cream
1/2 c. sugar
1 small pkg. miniature marshmallows (1 c.)

Heat, do not boil, just the pineapple juice. Pour over Jell-O; cool. Whip the cream, adding the sugar; beat until stiff. Pour over Jell-O and stir until blended. Add remaining ingredients. Chill until set and serve.

LIME PINEAPPLE SALAD

Terri Lynn King

2 c. pineapple juice
24 marshmallows
1 pkg. lime Jell-O
1 (3 oz.) pkg. Philadelphia cream cheese
1 small can evaporated milk, chill and whip
1 c. pecans, chopped fine

Bring juice to a boil and add marshmallows; dissolve over low heat. Remove from fire. Dissolve Jell-O and cheese in this hot mixture. Let it start to congeal in refrigerator. Fold in whipped cream and chopped pecans. Refrigerate until firm. May be used as a salad or a dessert.

HONEY DRESSING FOR FRUIT SALADS

2 eggs, beaten lightly
1/2 c. strained honey
1/2 Tbsp. salt
Juice of 1 lemon
1/2 pt. whipping cream

Combine all ingredients, except cream, and boil until thick and creamy. When cool, fold in whipped cream.

SUNSHINE DRESSING

1 c. mayonnaise
1 c. chili sauce
2 hard-cooked eggs
1 large green pepper

Combine mayonnaise and chili sauce. Mash eggs fine with a fork and chop green pepper very small. Add to mayonnaise mixture.

ROQUEFORT CHEESE DRESSING

1 large pkg. cream cheese
1/2 c. evaporated milk
3 (4 oz.) pkg. Roquefort cheese
1 small clove garlic, crushed
1 1/8 tsp. salt
Dash paprika

Mix all ingredients in a blender or mixer until smooth. If mixture is too thick, add more milk.

CELERY SEED DRESSING

1/2 c. sugar
1 tsp. dry mustard
1 tsp. salt
1 tsp. onion
1/2 c. vinegar
1 c. salad oil
1 tsp. to 1 Tbsp. celery seed
1 tsp. paprika

Mix sugar, mustard, salt and onion. Alternately add vinegar and oil, a little at a time, beginning with vinegar; beat well. Serve on fruit or vegetable salad.

SWEET ONION DRESSING

1 c. sugar
1 tsp. salt
1 tsp. paprika
1/2 c. onion juice
1/2 tsp. mustard
1/2 c. cider vinegar
1 1/2 c. corn oil
1 Tbsp. celery seed

Dissolve first 5 ingredients in vinegar and boil 1 minute. Cool to lukewarm; beat until thick. Gradually add oil, beating constantly; when stiff, fold in celery seed.

CREAM CHEESE DRESSING

1 (8 oz.) pkg. cream cheese, softened
1/2 tsp. salt
2 Tbsp. lemon juice
3 Tbsp. mayonnaise

Cream the cheese with an electric mixer. Add remaining ingredients; mix well. Serve on fruit or lettuce leaves.

SALAD DRESSING

1 can tomato soup
3/4 c. oil
3/4 c. vinegar
Grated onion
1/2 c. sugar

Combine all ingredients in a jar; shake well.

FRUIT SALAD DRESSING

2 eggs, beaten
1/2 c. water
1/2 c. lemon juice
1 c. pineapple juice
1/2 c. sugar
2 Tbsp. flour

Combine eggs, water and juices. Mix sugar and flour; add to first mixture. Cook slowly in the top of double boiler until thick, stirring constantly.

THOUSAND ISLAND DRESSING

1 c. salad dressing
1 hard-cooked egg, grated
1 Tbsp. lemon juice
1 Tbsp. pickle juice
Catsup, to taste
Sugar, to taste

Combine juices. Let stand 24 hours. Add to salad dressing and egg. Add enough catsup to color.

CATALINA DRESSING

1/2 tsp. black pepper
1/2 c. vinegar
1/2 c. catsup
1/2 tsp. salt
1/2 c. sugar
1 c. salad oil
1 small onion

Put in mixer and mix all ingredients, except oil. Gradually add oil while beating. Refrigerate.

COOKED SALAD DRESSING

1/4 c. vinegar
1 Tbsp. butter
2 Tbsp. flour
4 Tbsp. sugar
3 c. milk
1 egg, unbeaten

Mix all ingredients and cook until thick. Should this mixture curdle, have no fear, just keep stirring until smooth. Blend with salad mixture and serve.

OIL AND VINEGAR DRESSING

3 Tbsp. Wesson oil
3 Tbsp. vinegar
2 tsp. sugar

Mix ingredients together.

ROQUEFORT DRESSING

1/2 tsp. garlic salt
1/2 tsp. pepper
1/2 tsp. celery salt
1/2 tsp. paprika
2 Tbsp. wine vinegar
1 tsp. salt
1 pt. sour cream
1/2 c. mayonnaise

Mix together and fold in 1/2 pound crumbled Roquefort or Bleu cheese and refrigerate. (Tarragon vinegar can be used in place of wine vinegar.)

SWEET POTATO CASSEROLE — Alys Shanks

3 c. cooked, mashed sweet potatoes
3/4 stick margarine
2 eggs
1 c. sugar
1/2 c. milk
1 tsp. vanilla

Combine all ingredients and place in a greased baking dish.

Topping:

1/2 c. nuts
1 c. light brown sugar
1/3 c. flour
1/4 stick margarine

Blend together the nuts, sugar, flour and margarine. Sprinkle on top of casserole and pat down with hand. Bake at 350° for 45 minutes.

SPANISH RICE — Ruth Humphries

5 slices bacon
1 large onion, chopped
1 medium green pepper
1 can tomato sauce
1/2 tsp. salt
2 c. water
1 c. uncooked rice

Cut bacon in small pieces; fry until crisp. Mix all other ingredients and cook until done.

SOUTHERN GREEN BEANS — Estelle Carson King

1 medium onion, chopped
1 medium stalk celery, chopped
1/4 c. bacon drippings
1 qt. or 2 (No. 2) cans green beans
2 tsp. vinegar
4 tsp. sugar

Saute´ onions and celery in bacon drippings until tender, then add beans with above ingredients. Bring to a boil; reduce heat and simmer 5 minutes. Yield: 8 servings.

FRIED GREEN TOMATOES — Ester Luckett

4 to 6 tomatoes
3 Tbsp. shortening
Flour
Salt
Pepper

Select well formed green tomatoes, wash and cut into 1/2 inch slices. Dip in seasoned flour. Preheat skillet and fry slowly until golden brown on both sides.

BAKED ASPARAGUS — Alys Shanks

1 can condensed cream of mushroom soup
3 hard-cooked eggs
American cheese
1/2 c. milk
3/4 c. toasted bread crumbs
2 (8 oz.) pkg. frozen asparagus

Combine mushroom soup with milk; arrange 2 alternating layers, eggs, soup, cheese in a 2 quart saucepan. Top with bread crumbs; bake 1 hour at 350°. Yield: 6 servings.

SCALLOPED POTATOES — Jewel Walker

1 onion, sliced
2 Tbsp. flour
1 tsp. salt
Dash of pepper
3 Tbsp. butter
3 c. milk

(Cont'd.)

SCALLOPED POTATOES (Continued)

Slice potatoes in thin slices, combine with sliced onion and cover with boiling water for 2 minutes; drain. Place in buttered baking dish. Sprinkle with flour and seasoning and dot with butter. Pour on milk. Bake at 350° for 30 minutes.

Remove cover and continue baking until potatoes are tender and a light crust has formed.

BAKED CORN — Gladys Trotter

1 (1 lb.) can cream-style corn
1 c. milk
2 eggs, beaten
1 c. crushed soda crackers
Salt and pepper, to taste

Heat corn and milk in a saucepan. Add beaten eggs; stir in cracker crumbs and salt and pepper to taste. Place corn mixture in a greased baking dish and dot with butter. Bake in a 350° oven for 25 minutes.

CREAMED POTATOES AND CHEESE — Sally Wilson

1 pkg. frozen hash brown potatoes
1 c. heavy cream
3/4 tsp. salt
1/8 tsp. pepper
1/4 lb. Cheddar cheese
1 small jar diced pimientos
Garlic salt

Put potatoes, cream, salt and pepper in a buttered casserole. Place casserole in a pan of hot water and bake for 25 minutes at 350°. Stir in the cheese and pimientos. Cover and cook 10 minutes more.

SCALLOPED TOMATOES — Estelle Carson King

2 c. onions, thinly sliced
1 1/2 c. bread crumbs
2 Tbsp. shortening
2 Tbsp. brown sugar
2 tsp. salt
1/2 tsp. celery salt
1/4 tsp. pepper
2 c. tomatoes

Precook onions for 5 minutes; drain. Saute´ bread cubes in shortening until brown. Add seasoning and sugar to onions. Mix with tomatoes, put into greased casserole, top with bread cubes. Bake, uncovered, in a 350° oven about 1 hour.

FRENCH FRIED ONION RINGS

Coralie Cotten

3/4 c. sifted flour
1 egg
1/4 tsp. salt
2 large Bermuda onions
1/2 c. milk
1 qt. oil for frying
2 tsp. salt

Sift flour and salt; add milk, 2 tablespoons oil and egg and beat until smooth. Cut onions into 1/4 inch slices and separate into rings. Dip each into batter. Drain excess batter over bowl. Place oil into a 3 1/2 quart saucepan; put pan over heat until grease is hot enough to brown a cube of bread in about 40 seconds. Drop a few rings at a time into the heated oil. Do not crowd rings. Fry about 5 minutes, turning occasionally, until brown. Drain on paper. Yield: 6 servings.

BROCCOLI WITH ALMOND SAUCE

Betty Ames

4 Tbsp. butter
2 1/2 Tbsp. flour
1 1/4 c. milk
1/4 tsp. salt
Dash cayenne pepper
2 egg yolks, slightly beaten
2 Tbsp. lemon juice
1 1/2 lb. broccoli, cooked
1/2 c. toasted almonds

Melt 2 tablespoons butter; blend in flour. Add milk, salt and cayenne pepper; cook and stir until mixture boils and thickens. Stir in a small amount of hot sauce into yolks; combine with remaining sauce. Cook for 3 or 4 minutes at low heat. Stir in remaining butter and lemon juice; pour over hot broccoli. Sprinkle with chopped almonds.

RED BEAN CASSEROLE

Shirley Manning

2 cans pinto beans
8 slices bacon
1/2 c. chopped onion
1/3 c. chili sauce
Salt and pepper

Drain beans, reserving 3 tablespoons liquid. Cook bacon until crisp; reserve 2 tablespoons drippings. Crumble bacon and cook onion in reserved fat until tender, but not brown. Add beans to reserved liquid, bacon, chili sauce and seasoning.

Pour into ungreased 1 quart casserole. Cover and bake at 350° for 20 minutes, or until heated through.

HOMINY IN SOUR CREAM

Nina McLeod

2 cans hominy
2 Tbsp. butter
1 c. sour cream

Drain hominy, put in skillet with butter, cover with sour cream. Cook down and season to taste.

CHERRY BEAN CASSEROLE

Vicky Madewell

1 (8 oz.) can pork and beans
1 (8 oz.) can whole grain corn
1/2 c. chopped green pepper
1/2 c. chopped onion
1 c. grated cheese
6 slices bacon

Place in skillet or flat pan. Mix beans, corn, pepper, onion and cheese all together. Lay bacon slices over top. Cook at 375° for 35 minutes.

COOKED RICE

Rosa Belle Rutherford

1 c. rice, uncooked
2 c. chicken broth
1/2 Tbsp. oregano
1 Tbsp. salt
3 green onions or 1 small onion
3/4 stick oleo

Mix all together in a casserole; cook at 350° for 1 hour.

SOMEMORE

Debbie M. Wheat

1 green pepper, chopped
3/4 c. onion, chopped
1 (6 oz.) can Mexican style corn
1 (8 oz.) can pork and beans
1 pkg. franks, chopped

Fry onions and green peppers until brown on edges. Add franks and corn. Add beans to ingredients. Stir together and simmer until hot. Serves 6.

ESCALLOPED OKRA

Clemie Dooley

1 small onion
1/4 tsp. salt
1/2 tsp. pepper
2 Tbsp. oleo
1 (15 1/2 oz.) can okra
1 egg, beaten
3/4 c. bread crumbs
Diced or grated cheese

Add first 4 ingredients to okra. Arrange cheese, egg and bread crumbs in alternate layers and in order given. Bake at 400° until brown or golden as you want.

SKILLET MACARONI AND CHEESE — Margaret Porter

8 oz. elbow macaroni
1/4 c. butter
1 (8 oz.) pkg. processed Cheddar cheese
1/2 c. milk
1/4 c. grated onion
1/2 tsp. salt
1/8 tsp. pepper

Cook macaroni as directed on package. Drain, but do not remove from saucepan. Add remaining ingredients. Cook over low heat, stirring frequently, until cheese melts, about 5 minutes.

RICE BROCCOLI CASSEROLE — Mary Graves Dunbar

1/2 chopped onion
1/2 c. chopped celery
1 Tbsp. green pepper
1 stick butter
2 c. cooked rice
1 box frozen broccoli, chopped
1 can cream of chicken soup
1 c. canned milk
1 (8 oz.) jar Cheez-Whiz

Saute´ onion, celery and pepper in butter. Combine with all other ingredients, except Cheez-Whiz. Top with Cheez-Whiz. Bake at 350° for 30 minutes.

SNEAKY SOUFFLE — Mary Ellen Wright

6 slices white bread
1/3 to 1/2 lb. sharp cheese
2 eggs, beaten
1 1/2 c. milk
1/2 c. melted butter
1/4 to 1/2 tsp. salt
1/3 to 1/2 tsp. mustard

Remove crust from bread and grate cheese. Put a layer of bread and cheese in a 1 1/2 quart casserole dish. Pour over this mixture the eggs, milk, salt and mustard. Store in refrigerator for at least 12 hours. Bake at 300° for 1 hour.
Serve while hot with lettuce and tomato salad.

CHEESE NOODLES — Wilda Hefner

1 (5 oz.) pkg. noodles
1 c. sour cream
1 Tbsp. Worcestershire sauce
1 c. small curd cream-style cottage cheese

Cook noodles; add rest of ingredients.

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PINTO BEANS — Cuba Freeman

1 lb. dried pintos
1 small onion
1 Tbsp. chili powder
1 tsp. mustard
1/2 stick oleo
Salt and pepper
3 slices bacon, cut in small pieces

Wash beans in hot water; add small onion, cut fine, chili powder, salt, pepper and bacon. Put in large pan; cook for a long time, adding hot water when needed. When about done, add oleo and mustard. Cook a little longer.

RICE AND SOUR CREAM CASSEROLE — Dorothy Jean Almon

3/4 lb. Monterey Jack cheese
1 c. sour cream
1 can peeled green chilies, chopped
3 c. cooked rice
Salt and pepper
1/2 c. grated Cheddar cheese

Preheat oven to 350°. Cut Jack cheese in strips. Thoroughly mix sour cream and chilies. Season rice with salt and pepper. Butter a 1 1/2 quart casserole well; add layer of rice, sour cream mixture and cheese strips in casserole, ending with rice on top. Bake 25-30 minutes.

During last few minutes of baking, sprinkle casserole with grated Cheddar cheese and return to the oven just long enough to melt cheese. Yield: 6-8 servings.

SCALLOPED POTATOES — Lois Bullard

5 medium potatoes
1/3 c. butter
1/2 tsp. salt
1/4 tsp. pepper
2/3 c. flour
1/2 c. milk
1/2 c. grated cheese
1/2 tsp. paprika

In casserole, place layer of potatoes; sprinkle salt, pepper, butter and flour. Repeat for 3 layers. Cover with milk and cook at 350° for 30 minutes.

POTATO CASSEROLE — Annie Lue Dickerson

9 medium potatoes
1/2 c. oleo
Salt
1/3 c. chopped onions
1 can cream of chicken soup
1 pt. sour cream
1 1/2 c. grated Cheddar cheese
1 1/2 c. crushed corn flakes
1 Tbsp. oleo

(Cont'd.)

POTATO CASSEROLE (Continued)

Heat butter with soup, blend in sour cream, onion, cheese and stir into potatoes. Place in buttered 2 1/2 quart casserole. Mix corn flakes with 1 tablespoon oleo, melted, and sprinkle. Bake at 350° for 45 minutes.

BAKED BEANS

Elizabeth Taylor

1 (16 oz.) can pork and beans
1 Tbsp. brown sugar
1/4 Tbsp. mustard
1/4 c. catsup
1/4 c. chopped onions
1/4 tsp. molasses

Combine all ingredients. Place in a buttered dish and bake at 350° for 20 minutes.

BAKED BEANS

Lois Bullard

2 cans pork and beans
1/2 c. brown sugar
1/2 medium green pepper
1 large onion
1/2 c. diced celery
1 small can chili

Bake 1 hour at 350°.

JAPANESE VEGETABLES

Wilda Hefner

Cook broccoli and sliced onion in water seasoned with bacon drippings. Before broccoli gets tender, add a can of green beans (drained) and mushrooms.

Sauce: Mix together:

Juice from mushrooms
1/2 c. orange juice
1/2 c. water

Add 1 tablespoon cornstarch. Cook until thick and pour over vegetables. (Cook vegetables as listed above until liquid absorbs.)

DEVILED POTATO SALAD

Mrs. J. L. Gentry

8 hard-cooked eggs
2 Tbsp. vinegar
1 Tbsp. prepared horse-radish sauce
2 1/2 Tbsp. prepared mustard
1 c. mayonnaise
1 c. sour cream
1/2 tsp. celery salt
6 medium potatoes, cooked and peeled
1 c. chopped celery
1/2 c. chopped onion
2 Tbsp. green pepper
2 Tbsp. chopped pimiento

(Cont'd.)

DEVILED POTATO SALAD (Continued)

Cut eggs in half and remove yolks; mash and blend yolks with vinegar, horseradish and mustard. Add mayonnaise, sour cream, celery salt and salt and mix well. Chop egg whites and combine with potatoes, celery, onion, green pepper and pimiento. Fold in egg mixture; chill. Garnish with tomato wedges and cucumbers.

RED BEANS AND RICE — Shirley Manning

Soak 1 pound red beans overnight. Pour off water and add fresh. Cut up 3 large onions and 3 cloves of garlic. Add:

1 green pepper
Diced ham
1 tsp. thyme
3 to 4 bay leaves
Dash Tabasco sauce
Cayenne pepper, chili pepper and salt, to taste

Cook in a large, covered pan about 4 to 6 hours. Add water when needed. Let set about 1 hour before serving. Serve in a nest of cooked rice.

GERMAN-STYLE POTATO SALAD Mrs. Bertie Bockemehl

Boil potatoes (unpeeled) with 1 teaspoon salt. Peel while still hot, let cool, then cut in small chunks. Add:

1 chopped onion
1/2 c. Wesson oil
2 Tbsp. vinegar

Pour together and mix well.

CABBAGE STUFFED WITH SAUSAGE — Cuba Freeman

8 large cabbage leaves
1 Tbsp. butter
1 small green pepper, diced
1 small onion, diced
1 1/2 c. cooked rice
1/2 lb. pork sausage
1/2 c. boiling water
Tomato sauce

Remove leaves carefully from head of cabbage and cut out thick spine from the base of each leaf. Drop leaves into boiling, salted water and simmer 3 minutes, or until leaves are pliable. Drain and dry on paper towels. Melt butter in large skillet, add green pepper, onion and cook until tender, but not browned. Stir in rice and sausage.

SWEET POTATO CASSEROLE — Clemie Dooley

3 Tbsp. oleo
3/4 tsp. salt
1/4 c. orange juice
3 c. sweet potatoes, cooked and mashed

Combine and beat until light. Add:

1 c. nuts
1 (9 oz.) can crushed pineapple, drained

Spoon into 1 quart casserole. Dot with 1 tablespoon oleo. Sprinkle over top, 1 cup miniature marshmallows. Bake at 350° until marshmallows are puffed and brown. Serves 8.

YELLOW SQUASH — Daisy Barker

Cook 6 yellow squash until tender. Mash and season with salt, pepper and butter. Place layer of onion and add 1 can mushroom soup. Sprinkle layer of grated cheese on top and bake in oven until nice and brown.

COUNTRY STYLE MACARONI AND MEAT — Ola Speight

2 c. short, cut elbow macaroni
1/2 c. oleo
2 medium-sized onions, sliced
1 clove garlic, finely chopped
1 lb. ground beef (chuck)
2 canned pimientos, chopped
1 (No. 2) can pinto beans
Salt and pepper, to taste
Plenty of onion and garlic salt

Cook macaroni in boiling, salted water until tender; drain and add oleo, chopped garlic and add to macaroni and set aside. Sear meat in heavy skillet until browned on all sides. Add meat to macaroni and rest of ingredients and cook at a low temperature, stirring occasionally, until done. Serves 6.

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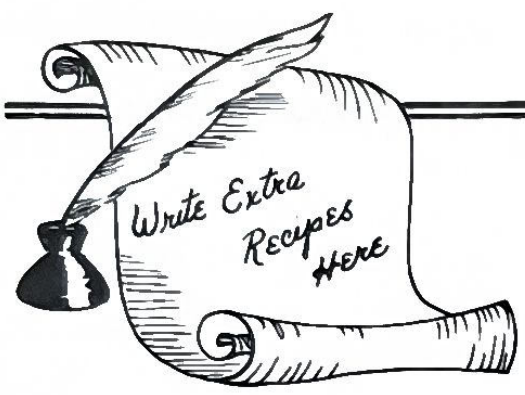
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MEAT

SEAFOOD

POULTRY

WILD GAME RECIPES

ROASTED WILD DUCK

Clean, wipe and dry the ducks. Sprinkle generously with flour, salt and pepper. Place whole peeled onion inside each duck and place them in self-basting roaster. Fasten with toothpicks 2 or 3 strips of bacon across each bird. If desired, ducks may be stuffed with wild rice dressing made by boiling rice (wild) and seasoning with salt, pepper and chopped onion. Cover bottom of roaster with water. Cover tightly and roast in oven at 350 degrees for 1 1/2 to 2 hours, depending on the number and size of ducks. Remove cover of roaster for last 15-20 minutes, before taking from oven to allow skin to brown.

LARDED GROUSE

On each bird lay thin slices of bacon until bird is completely covered. Wrap with string to keep bacon in place. Put in roasting pan and pour over birds sufficient water to provide basting. Roast for 20-25 minutes at 400 degrees. Remove strips of bacon, brush birds with melted butter, dredge with flour and place in oven again until the birds turn a rich brown.

SOUTHERN FRIED QUAIL

Dry, pick quail. Clean and wipe thoroughly, salt and pepper and dredge with flour. Have a deep (heavy) frying pan with close-fitting lid half full of hot fat. Put in quail, cook for a few minutes over a hot fire, then cover skillet and reduce heat. Cook slowly until tender, turning the quail to the other side when golden brown. Serve on hot platter garnished with slices of lemon and sprigs of parsley.

VENISON WITH SOUR CREAM

2 lbs. venison
1/4 c. fat
1 c. diced celery
1/2 c. minced onion
1 bay leaf
4 Tbsp. butter
1 clove garlic
1 c. diced carrots
2 c. water
1 tsp. salt
4 Tbsp. flour
1 c. sour cream

Cut venison in pieces and melt fat in heavy frying pan. Add meat and garlic. Brown on all sides and arrange in dish. Put vegetables in remaining fat and cook for 2 minutes. Add salt, pepper and water. Pour over meat. Bake in slow oven until meat is tender. Melt butter in frying pan and stir in flour. Add water that the meat was cooked in and boil until thick. Add sour cream and more salt if necessary. Pour over meat and vegetables. Serve with buttered noodles and currant jelly.

MOOSE STEAK

1/2 c. onions, chopped fine
1/2 c. sweet or sour cream
1 c. chopped mushrooms
2 Tbsp. butter
2 Tbsp. flour

Fry onions, brown in butter. Sear steak on both sides in butter and browned onion. Cover and let simmer for 1/2 hour. When almost tender, add the mushrooms and the flour, stirred into the cream. Cover and let simmer for 20 minutes

BEEF STROGANOFF

Lyn Ables

2 lb. round steak
1/2 c. flour
1/2 tsp. salt
1/2 tsp. pepper
1 medium, chopped onion
1 can mushroom soup
3 Tbsp. butter
1 c. thick sour cream
2/3 c. tomato paste
1 1/2 tsp. Worcestershire sauce
3 c. freshly boiled rice

Cut meat in small pieces, 1/2 x 2 inches. Mix flour, salt and pepper and shake with meat in paper bag. Slowly brown meat and onion in butter in large skillet. When brown, cover and simmer at least 30 minutes, or until very tender.

Blend sour cream, tomato paste and Worcestershire sauce. Stir quickly, a little at a time, into skillet mixture. Add mushroom soup. Slowly and thoroughly heat, stirring constantly. Serve on hot rice with chopped parsley.

EIGHT-HOUR ROAST

Gerry Faye Cargile

1 pkg. dried onion soup
1 (5 lb.) rump roast
1 can cream of mushroom soup

Add onion soup to roast; pour mushroom soup over this. Place in foil and cover and seal, leaving room for natural gravy. Cook at 200° for 8 hours, less time if smaller roast.

PEPPER STEAK

Sue Lynn Adams

1 1/2 lb. round steak
1/4 c. flour
1/2 tsp. salt
1/8 tsp. pepper
1/4 c. shortening
1 (8 oz.) can tomatoes
1 3/4 c. water
1/4 c. chopped onion
1 small clove garlic, minced
1 Tbsp. beef-flavor gravy base (1 bouillon cube)
1 1/2 tsp. Worcestershire sauce or soy sauce
2 large green peppers, diced
Hot, cooked rice

Cut steak in strips. Combine flour, salt and pepper; cook meat strips. Cook meat in hot oil until browned on all sides. Drain tomatoes, saving liquid. Add tomato liquid, water, onion, garlic and gravy base to meat in skillet. Cover and simmer about 1 1/4 hours, until meat is tender. Uncover and simmer 5 minutes. If necessary, thicken gravy with flour and water. Add tomatoes; cook about 5 minutes more.

GOOD POT ROAST

Abbie Miles

1 (4 lb.) beef pot roast
1/2 c. carrots, chopped
1/2 c. onions, chopped
1/2 c. turnips, chopped
Potatoes
1 can consomme, plus 1 can water
3 Tbsp. butter or fat
2 Tbsp. flour
Salt and pepper

Brown carrots, onions, celery and turnips in fat in a roaster or Dutch oven. Remove from fat. Coat meat with combined flour, salt and pepper and sear on all sides in the fat. Return vegetables to the meat, together with consomme and water. Cover and cook in a 350° oven 2 to 3 hours. About 40 minutes before done, add whole or cut-up carrots and potatoes.

BEEF HASH

Nina McLeod

3 c. diced, leftover roast
2 c. diced, cooked potatoes
2 Tbsp. chopped onion
1/4 c. red cooking wine
2 Tbsp. catsup
3/4 c. light cream
2 Tbsp. soy sauce
1/4 tsp. paprika
1 tsp. chervil

Combine meat, potatoes and onions. Pour wine over mixture. Combine catsup, cream, soy sauce and paprika. Mix into hash. Spoon into greased casserole or baking dish. Bake in a 400° oven until thoroughly heated, about 15 or 20 minutes.

HAMBURGERS

A. Bolton

1/2 c. chopped onion
1 lb. ground chuck
1 tsp. salt
1/4 c. fat
1/4 c. water
Pepper, to taste

Cook onion in hot fat until tender, but not brown. Combine with ground beef, water, salt and pepper. Mix thoroughly. Form balls, using 1/2 cup measure. Pat into thick burgers, or roll to a thin patty between squares of waxed paper. Fry or broil; add additional seasoning such as Worcestershire sauce, barbecue sauce, hot sauce and green pepper. Some people like burgers highly seasoned, others like them not so tasty.

BEANBURGERS

Jewel Walker

Hamburger buns
1 can refried beans
Fritos
Cheez-Whiz
Chopped onions

(Cont'd.)

BEANBURGERS (Continued)

Cook patties, toast buns and heat beans. Spread one side with Cheez-Whiz, place meat on the other side of bun, put beans on the meat, sprinkle crumbled Fritos and chopped onions on top and eat.

PORK CHOPS AND RICE — Ruth Humphries

Use 8 pork chops. Brown slowly - not too much. Use 1 medium onion, chopped and sauteed in grease where chops were cooked. In a large baking dish, add:

Onions
1 c. uncooked rice
1 can Swanson's chicken broth
1 c. water
1 Tbsp. chicken base
1/2 tsp. garlic powder
Salt and pepper lightly

Lay pork chops on top of rice and seasoning. Cover tightly. Bake 1 1/2 hours at 300°.

CHICKEN RICE CASSEROLE — Lois Goodwin

1 1/2 c. uncooked rice
1 cut-up fryer
1 can cream of mushroom soup
1 pkg. Lipton's instant onion soup
3 c. water

Place uncooked rice in a greased casserole; arrange pieces of uncooked chicken on rice. Pour 1 can cream of mushroom soup over mixture. Sprinkle instant soup mix over chicken, rice and mushroom soup. Add the 3 cups of water. Cook at 350° for 1 1/2 hours.

SMOTHERED STEAK — Wilda Hefner

Pan fry round steak. Add 1 chopped onion and cook until steak is brown. Sift flour over steak. Add 1 can mushrooms with juice. Add water, salt and pepper. Cover and simmer until water has cooked down, leaving a thick gravy.

CHICKEN AND DRESSING — Louie Cargile

Use 1 young fryer or baker. Cook chicken until tender in Presto cooker, about 25 or 30 minutes for a fryer. Remove from cooker and remove bones. Set aside to prepare dressing.

(Cont'd.)

CHICKEN AND DRESSING (Continued)

1 c. chopped onions
1/2 c. chopped celery
1/2 tsp. pepper
1/2 tsp. salt
1 Tbsp. poultry seasoning
1 can mushroom soup
5 slices white bread
2 pkg. corn bread mix, made according to pkg. directions

Crumble bread in large pan. Mix cooked chicken and celery together. Add to bread mixture the broth, onions and celery, cooked with chicken. Add undiluted mushroom soup. Blend well and bake in oven. Bake at 400° until brown.

CHUCK WAGON CHOW

Pauline Dame

2 lb. beef chunks or round, cut in 1 inch cubes
1 Tbsp. chili powder
Salt and pepper, to taste
1 clove garlic, crushed
2 Tbsp. salad oil
2 c. chopped onion
1 green pepper, diced
2 c. whole kernel corn
1 can red beans

Sprinkle lean beef cubes with chili powder, salt and garlic. Brown slowly in oil, add onion, green pepper and cook, stirring, about 5 minutes. Drain juice from corn and beans; add juice to meat. Cover. Simmer until meat is very tender, add beans and corn, cook until heated through.

CHICKEN CASSEROLE

Mrs. Ray Robertson

1 whole chicken, fryer or baker
1 c. chopped celery
1 Tbsp. minced onion
1 can cream of chicken soup
1/2 c. mayonnaise
2 Tbsp. lemon juice
3/4 tsp. salt
1/4 tsp. pepper
Buttered bread crumbs or crushed potato chips
Paprika

Cook chicken until very tender; remove the bones and cut into bite-size pieces. Mix with the remainder of the ingredients, except bread crumbs and paprika. Put the chicken mixture in a greased 2 quart saucepan. Top with buttered crumbs or crushed potato chips. Sprinkle with paprika. Bake, uncovered, in a 350° oven until bubbly, about 30 minutes. This casserole will freeze either before or after baking.

Note: This is the best new way I have found to fix chicken. Very good!

CAN-CAN CHICKEN — Allie Carr

1 (10 1/2 oz.) can condensed cream of chicken soup
1 (10 1/2 oz.) can condensed cream of celery soup
1 soup can water
1 1/2 c. Minute Rice
1 (12 oz.) can boned chicken, or 1 1/2 c. diced, cooked chicken
1 (3 oz.) can chow mein noodles

Combine all ingredients, except noodles, in large skillet; stir to mix and bring quickly to a boil. Cover; reduce heat and simmer 7 minutes. Remove from heat; stir. Serve with noodles, or substitute 1 (3 1/4 oz.) can French fried onions for the noodles. Heat onion rings as directed.

HAM LOAF — Sidney Ames

1/2 lb. ground ham
1/2 lb. English cheese
1/2 green pepper, chopped
10 saltine crackers
2 eggs
1 c. milk

Blend all together. Bake in greased muffin tins 30 minutes at 325°. This may also be served with mushroom sauce.

PILAF — Mary Graves Dunbar

1 lb. ground chuck
2 Tbsp. hot grease
1 large onion, chopped
1 large can tomatoes
1 c. uncooked rice
1 (4 oz.) can mushrooms and pieces
2 Tbsp. water
1 Bell pepper, chopped
1 c. chopped celery
1 or 2 cloves garlic or garlic powder

Brown meat in grease; add onion and pepper. Next, add garlic, celery, rice, tomatoes, mushrooms and water; season with salt and pepper to taste. Cover skillet with tight cover and cook on high heat until mixture begins to steam.

Place in casserole and cook at 350° for 1 hour. Stir occasionally to prevent rice from sticking. Store in refrigerator. Add water to reheat.

EASY DEVILED PORK CHOP DINNER — Sue Austin

2 extra thick pork chops
2 large slices onion
2 tomato slices
2 green pepper rings
1 (10 1/2 oz.) can beef bouillon
Salt and pepper, to taste
1 soup can water
1 c. raw, regular rice

(Cont'd.)

EASY DEVILED PORK CHOP DINNER (Continued)

Sear pork chops in heavy skillet. Top each pork chop with onion and tomato slices and green pepper rings. Add salt and pepper to taste. Add bouillon and enough water to make 2 cups. Add rice to side of pork chops. Cover skillet and bake at 350° for 1 hour. This may be cooked on top of range or in a heavy Dutch oven. Serve with tossed green salad or green vegetables.

VEAL STEAK

Dawn A. Smith

1/4 c. flour
1/2 tsp. salt
1 1/2 lb. veal steak, cubed
Pepper
2 Tbsp. shortening
1 can beef gravy
1 small onion, chopped
5 Tbsp. cooking sherry

Combine dry ingredients in a bag. Toss well. Brown steak in shortening, add gravy, onion, sour cream, stir until smooth. Cook, covered, in slow oven until meat is tender. Add sherry before serving.

SKILLET DINNER

Earlene Crawford

1 lb. hamburger
1 can vegetable soup
1/4 can water
Salt and pepper, to taste
1 can biscuits

Brown meat in skillet until done; drain excess fat. Add vegetable soup and water; season. Cover mixture with canned biscuits. Bake in oven at 400° until biscuits are golden brown.

COLD HAM LOAF

Jean S. Hackney

2 c. cooked, ground ham
1 c. whipping cream
1 c. mayonnaise
1 Tbsp. chili sauce
1 tsp. mustard
1/8 tsp. cayenne pepper
2 Tbsp. gelatin, dissolved in 1/3 c. cold water

Dissolve gelatin in cold water and let stand 5 minutes. Melt over boiling water; mix gelatin, mayonnaise and seasoning. Add whipped cream and ham. Pour in dish and refrigerate until ready to serve.

SIX LAYER DINNER — Sue Bates

Place in a well buttered baking dish, 1 layer each of sliced, raw potatoes, thinly sliced carrots, uncooked rice, hamburger meat and onions in order given. Cover with cooked tomatoes, season to taste and bake in a 325° oven until done.

(Tomato paste may be used.)

ROAST BEEF WITH GRAVY — Coralie Cotten

1 (3 to 5 lb.) beef roast
1 envelope dry onion soup mix
1 can cream of mushroom soup

Place roast in large piece of heavy aluminum foil. Empty soup mix over meat; add mushroom soup. Close foil so steam does not escape, but leaves an air pocket above meat. Cook at 300° to 325° about 45 minutes per pound of meat.

Note: You may use only the onion soup mix if you choose.

CHICKEN LIVERS - HAWAIIAN STYLE — Gerry Faye Cargile

1/4 c. butter or oleo
1/2 c. chopped onion
1 c. chopped celery
1/2 green pepper, slivered
1 1/2 lb. chicken livers
2 c. fresh pineapple chunks
1 Tbsp. cornstarch
2 1/2 Tbsp. light brown sugar
1 tsp. salt
1/8 tsp. pepper
2 Tbsp. cider vinegar

About 30 minutes before serving: In a large skillet in hot oleo, saute´ onions, celery and green pepper for 5 minutes. Add chicken livers; cook for 10 minutes, or until lightly browned; add pineapple. Combine cornstarch, brown sugar, salt, pepper and vinegar; stir in 3/4 cup water. Cook, stirring, until thickened.

TUNA-FRITO PIE — Sally B. Carter

1 can tuna
2 1/2 c. Fritos
1 can mushroom soup
Several slices cheese

Place tuna and Fritos in casserole dish. Heat mushroom soup in saucepan and pour over mixture. Place slices of cheese over top. Place in a 350° oven for 30 minutes.

SUKIYAKI

Noree Barker

3 Tbsp. cooking oil
1 1/2 lb. sirloin steak
2 Tbsp. sugar
1/2 c. soy sauce
1/3 c. water
1 (8 oz.) can bamboo shoots or Chinese mixed vegetables
1 c. thinly sliced celery
1/2 c. canned mushrooms
3/4 c. green onions and tops
1/8 tsp. monosodium glutamate
3/4 c. water cress

Brown meat; combine sugar, soy sauce and water. Add to meat; blend. When boiling, cover and simmer 40 minutes. Add remaining ingredients, except green onions and water cress. Use liquid from canned vegetables. When liquid boils, cover and cook 5 minutes. Add green onions and water cress. Cook, uncovered, 1 minute longer, stirring. Serve at once.

ITALIAN SPAGHETTI & MEAT BALLS

Lyn Morrison

1 1/2 lb. beef
1/2 lb. pork
Bread
Parsley
Salt
Pepper
Pinch of Parmesan cheese

Shape and keep in refrigerator until ready to use. Don't fry, put into sauce.

Sauce:

1 shake garlic juice
4 cans tomato paste
1 1/2 cans water
1 basil leaf
1 pinch sugar, pepper, salt
1 onion

Cook sauce until it comes to a boil, then add the meat balls. Simmer at least 2 hours, the longer it cooks, the better it is.

CHICKEN FRICASSEE WITH DUMPLINGS

Nelda King

1 (2 1/2 to 3 lb.) fryer
1 c. Bisquick baking mix
2 tsp. salt
1 tsp. paprika
1/8 tsp. pepper
2 Tbsp. shortening
1 Tbsp. butter
1 can (10 oz.) condensed cream of chicken soup
1 1/2 c. milk dumpling dough
1/2 tsp. parsley
1/4 tsp. poultry seasoning

Wash chicken pieces and pat dry. Mix baking mix, salt, paprika and pepper in paper or plastic bag.

(Cont'd.)

CHICKEN FRICASSEE WITH DUMPLINGS (Continued)

Shake 2 or 3 pieces of chicken at a time in bag to coat thoroughly. Melt shortening and butter in large skillet; brown chicken on all sides. Remove chicken. Drain fat from skillet; stir in soup and milk and add chicken. Cover and simmer about 1 hour.

Twenty minutes before end of cooking, prepare dumpling dough as directed; add parsley and poultry seasoning before mixing liquid. Drop dough by spoonfuls onto hot chicken. Cook, uncovered, 10 more minutes.

GROUND CHUCK NOODLE DISH — Hattie A. Jones

2 c. diced celery
2 c. onion
1 lb. ground chuck
1 (6 oz.) pkg. noodles
1 can chicken soup
1 can mushroom soup
Buttered, toasted bread crumbs

Brown celery and onions in butter; brown chuck. Cook noodles and drain. Mix all ingredients and cover with buttered crumbs. Bake 1 hour at 350°.

TEXAS HASH — Wilda Hefner

1 c. chopped onion
1 lb. chopped beef
2 Tbsp. shortening
1 c. chopped green pepper
2 tsp. salt
1/4 tsp. pepper
1 1/2 tsp. chili powder
1/2 c. uncooked rice
1 (No. 2) can tomatoes

Saute´ onion in shortening in 10 inch skillet until brown. Stir in ground beef, pepper and seasoning. Pour tomatoes over mixture. Cover and bake at 350° for 30 minutes.

SKILLET HASH — Susie Money

1 (10 oz.) can beef gravy
2 c. finely chopped, left-over beef
2 c. finely diced, cooked potatoes
1/2 c. chopped onion
1 tsp. salt
Dash of pepper
2 Tbsp. oleo

Combine gravy, beef, potatoes, onion, salt and pepper. Cook hash in oleo for 15 minutes on one side, turn and cook 15 minutes more, or until browned.

GOULASH

Viva Treadwell

1 lb. ground meat
1 chopped onion
1 tsp. seasoning salt
1/2 tsp. pepper
2 Tbsp. oil
1 c. fluffy dumplings
1 (15 oz.) can tomato sauce
3 c. boiling, salted water

Saute' meat, onion and seasoning in oil. Cook fluffy dumplings in boiling, salted water about 10 minutes, or until soft; drain. Add dumplings and tomato sauce to meat mixture. Serve hot.

PATIO STEAKS

Jane Beason

2 lb. ground beef
1/2 c. crumbs
1/2 large onion, chopped
2 eggs
1/4 c. powdered milk
1 1/2 tsp. salt
1/4 tsp. pepper
1/2 c. tomato juice or catsup
4 Tbsp. Worcestershire sauce
1/2 c. melted butter
3 Tbsp. catsup

Mix first 8 ingredients in large bowl. Add 2 tablespoons Worcestershire sauce. Shape into 4 steaks. Mix remaining ingredients for sauce and brush on steaks before placing on grill. Broil steaks about 10 minutes. Turn; baste with sauce. Place a strip of bacon along edge. Rebaste. Broil 10 minutes longer.

HAMBURGER CORN-PONE PIE

Clemie Dooley
Jewel Miller

1 lb. ground beef
1/3 c. chopped onion
1 Tbsp. shortening
3/4 tsp. salt
2 tsp. chili powder
1 tsp. Worcestershire sauce
1 c. canned tomatoes
1 c. drained kidney beans
1 c. corn bread batter or 1/2 pkg. corn muffin mix

Brown meat and chopped onion in melted shortening. Add seasoning and tomatoes. Cover and simmer over low heat for 15 minutes; then add kidney beans. Pour meat mixture into greased casserole. Top with corn bread batter, spreading with wet knife. Bake in hot oven at 425° for 20 minutes.

MEAT BALLS AND SPAGHETTI

Stella Allen

1 lb. ground meat
1 c. fine, dry bread crumbs
1/2 c. grated Parmesan cheese
1 Tbsp. minced parsley
2 small cloves garlic
1/2 c. milk
2 eggs, beaten

(Cont'd.)

MEAT BALLS AND SPAGHETTI (Continued)

1 1/2 tsp. salt
1/8 tsp. pepper
1 c. chopped onion

Brown meat and cook until almost done; add to the meat the onions, garlic and parsley. Cook for a few minutes longer for the onion and garlic to cook through the meat. Combine the rest of the ingredients; sprinkle top with crumbs and cheese. Blend well; shape into size desired. Roll lightly in flour; fry in very hot oil. Serve with spaghetti sauce.

SPAGHETTI SAUCE — Lois Crouch

1 onion, chopped
1 green pepper, chopped
2 Tbsp. Wesson oil
1 small can tomato sauce
1 pt. tomatoes
1 c. catsup
1/2 tsp. salt
Pepper and Tabasco sauce, to taste
1/2 pkg. spaghetti

Brown onion and green pepper in Wesson oil. Add remaining ingredients (except spaghetti); cook 30 minutes. Pour sauce over spaghetti; serve with meat balls.

CHILI MEAT BALLS — Coralie Cotten

1 1/3 lb. ground beef
1/2 c. Sego
1/2 c. stale bread crumbs
2 Tbsp. minced onion
1 3/4 tsp. salt
2 Tbsp. flour
1 tsp. chili powder
2 Tbsp. shortening
1 (No. 2) can tomatoes
2 tsp. sugar

Make ground beef, Sego, bread crumbs, onion and 1 teaspoon salt into 12 meat balls; roll in flour and chili powder. Brown in hot shortening; blend in remaining flour mixture. Stir in tomatoes and remaining salt and sugar; heat to boiling. Cook, uncovered, over low heat for 25 minutes. Turn balls and stir several times.

Serve over cooked noodles or spaghetti.

APPLE MEAT BALLS — Deborah Thompson

1 apple
1 small onion
1/4 c. celery
1 lb. ground meat
5 crackers, crushed
1 egg
1 tsp. salt
2 Tbsp. flour
2 Tbsp. fat
1 c. water

(Cont'd.)

APPLE MEAT BALLS (Continued)

Dice apple, onion and celery finely. Add to meat; add crackers, egg and salt. Shape into small balls. Roll meat balls in flour; brown slowly in fat. Add water slowly, stirring to mix with browned flour. Cover and simmer for 15 minutes.

CHICKEN STEW

Mattie Beason

1 (3 lb.) hen or 2 small fryers
1 large onion
6 potatoes, quartered
3 ribs celery, finely chopped
6 carrots, cut in large pieces
2 (No. 2) size cans tomato juice
2 cans cream-style corn
2 cans mixed vegetables
Salt and pepper, to taste

Cook chicken in Presto cooker until meat can be taken from the bones. Add vegetables to broth and cook until tender; add seasoning to taste. Add chicken; simmer only until well blended at low temperature - too much cooking of the chicken with the vegetables after it is already cooked will cause the chicken to separate and become stringy, and you will have ruined your stew. This amount will serve at least 12 people.

CHICKEN LOAF

Ruth A. Mashburn

Cook 1 (4 pound) hen; remove all bones. Mix chicken with:

1 c. cooked rice
1 1/2 pt. broth
4 eggs, beaten
1 can cream of mushroom soup
1 small can pimientos
Salt and pepper, to taste

Mix all ingredients well and place in greased baking dish. Cover with dry bread crumbs, mixed with 1 tablespoon melted butter. Bake slowly until firm. Serve with giblet gravy.

TURKEY-RICE CASSEROLE

Connie Olney

1 (10 1/2 oz.) can condensed cream of chicken soup
2 c. coarsely chopped turkey
1/4 c. minced onion
1/2 tsp. salt

Mix soup with 1 can of water. Stir in remaining ingredients and put in buttered 2 quart casserole. Cover and bake in a 350° oven for 1 hour.

DIFFERENT TUNA — Anese Baily

1 (4 oz.) can shoestring potatoes
1 can condensed cream of mushroom soup
1 (9 1/2 oz.) can tuna, drained
1 (6 oz.) can (2/3 c.) evaporated milk
1 (3 oz.) can (2/3 c.) broiled, sliced mushrooms, drained
1/4 c. chopped pimientos

Reserve 1 cup of shoestring potatoes for top. Combine remaining potatoes with the other ingredients. Pour into a 1 1/2 quart casserole. Arrange reserved potatoes on top. Bake, uncovered, in moderate oven, 375°, for 20 to 25 minutes, or until thoroughly heated.

HAMBURGER BACON TREAT — Gussie Bates

1 1/2 lb. ground beef
6 slices bacon
Salt, to taste
1 tsp. onion salt
1 Tbsp. catsup

Form round hamburger patties from the ground beef and wrap a slice of bacon around each. Fasten with a toothpick and sprinkle with onion salt. Broil for 4 minutes on each side; smear each side with catsup.

This makes 6 interesting tasting hamburgers - a fast and inexpensive dinner!

GREEK MEAT AND RICE — Clifford Overby

1 lb. ground beef
1 1/2 c. uncooked rice
4 to 6 Bell peppers
1 onion, chopped
1 can tomatoes
1 can tomato paste
2 c. water
1 clove garlic
1/4 tsp. fennel seed
1/2 tsp. sweet basil
1 tsp. oregano
Salt and pepper
1/2 c. grated cheese

Brown meat, onion and rice in large skillet. Add tomatoes, tomato paste, water, garlic and other seasonings. Mix well. Clean Bell peppers, cut in 1/2 and lay in large baking dish. Pour meat mixture over peppers. Cover and cook about 2 hours at 325°. Add more water, if needed. Ten minutes before removing from oven, add grated cheese and brown.

Can be made ahead of time and frozen.

GROUND MEAT BAKE

Mollie Carter

1 lb. ground meat
2 Tbsp. bacon fat
1 c. chopped onion
1 c. tomato soup, plus 1/2 c. water
2 c. noodles, uncooked
1 (1 lb.) can corn
1 tsp. salt
Pepper, to taste
1/2 c. grated American cheese

Saute´ onions over low flame; add meat and brown. Cook noodles in salted water; drain. Grease a 2 quart casserole; alternate layers of noodles, meat, corn; each time sprinkle each layer with salt and pepper. Now add soup; cover with cheese. Bake 45 minutes at 325°.

CHEESEBURGER PIE

Maurine Luckett
Rose Monday

1 lb. ground beef
1/4 c. Crisco oil
1 lb. frozen hash brown potatoes
1/2 tsp. salt
1/4 tsp. pepper
1 egg, lightly beaten
1/2 c. chopped green pepper
1/3 c. chopped onion
1/2 tsp. crushed oregano
1 c. Cheddar cheese
1 Tbsp. water
1 whole pimiento, cut in strips
1 (8 oz.) can tomato sauce
2 Tbsp. cooked, crumbled bacon
1 Tbsp. butter

Melt Crisco in fry pan; add potatoes. Cook, stirring occasionally, until potatoes are tender and lightly browned. Remove from heat, season with salt, oregano, pepper; add 1/4 cup of cheese. Cook about 3 minutes, then stir in egg.

Grease a 9 inch pie pan and press the potatoes to form a shell. Bake at 400° for 15 minutes. While the potatoes are cooking, heat the remainder of Crisco in frying pan; add onions, green pepper and cook until onion is transparent. Add meat and rest of seasoning and cook until thickened.

Fill hot potato shell with meat mixture, sprinkle cheese and pimiento, add bacon, return to oven for about 5 minutes.

PORK CHOPS WITH DRESSING

Paula Nelson

4 loin pork chops
2 Tbsp. flour
1 1/2 tsp. salt
1/4 tsp. pepper
2 Tbsp. drippings

Have pork chops cut 1 inch thick. Mix flour, salt and pepper; dredge chops in seasoned flour. Brown in drippings. Stand chops in a 9 x 5 x 3 inch loaf pan. Distribute dressing evenly between chops. Insert 2 metal skewers, one in each end, to keep loaf together; handles may extend (Cont'd.)

PORK CHOPS WITH DRESSING (Continued)

beyond sides of pan. Cover loaf with aluminum foil. Bake at 350° for 45 minutes. Uncover; bake for 15 minutes longer. Let stand for several minutes. Remove skewers gently so chops do not separate.

Dressing:

4 c. (1 1/2 inch pieces) bread cubes
1 Tbsp. grated onion
1/2 c. minced celery
1/4 c. butter
1 tsp. each: salt and pepper

Combine all ingredients; mix lightly. Cook on top of stove until done and serve with pork chops.

SWEET AND SOUR POT ROAST — Betty Britton

1 (3 1/2 lb.) chuck roast
Flour
Salt, pepper and paprika, to taste
1 (No. 2) can whole tomatoes
Juice of 1 lemon, or to taste
3 Tbsp. sugar, or to taste

Cut roast into small chunks; roll in mixture of flour, salt, pepper and paprika. Brown in small amount of fat in heavy pot. Pour tomatoes over meat; season with lemon juice and sugar. Cover; cook over low heat for about 3 hours, or until meat is tender.

SAUERBRATEN (A German specialty) — Twila Carter

1 (3 1/2 to 4 lb.) boned rump or shoulder of beef
1 qt. buttermilk
Several drops lemon juice
2 c. red wine
2 c. water
1 Tbsp. salt
Sugar, to taste
1 bay leaf
4 to 5 peppercorns
1 Tbsp. vinegar
3 Tbsp. butter
3 Tbsp. flour
1/2 c. crushed gingersnaps
1/4 c. raisins

Wash and dry beef. Place in deep bowl; cover with buttermilk and lemon juice. Marinate in refrigerator for 2 days, turning several times. Remove from marinade; wash off buttermilk. Place beef in pot or kettle; add wine, water, salt, bay leaf, peppercorns and vinegar. Cook, covered, for about 3 hours, or until very tender. Remove beef. Strain stock, reserving 3 cups liquid.

(Cont'd.)

SAUERBRATEN (Continued)

Melt butter in saucepan, stir in stock slowly, simmer until slightly thickened. Add gingersnaps and raisins; cook until sauce is thickened. Add sugar to taste.

Shoulder of pork or fresh ham may be substituted for beef, if desired.

MEAT LOAF

Lois Bullard

1 lb. ground meat
1 small onion
1 egg, well beaten
1 can tomato soup
3/4 tsp. salt
2 tsp. prepared mustard
1 slice bread, crumbled fine
1 c. grated cheese

Mix well, using about 1/2 can of soup. Shape into a loaf and put remaining tomato soup over top of loaf. Soup can be diluted with sweet milk, if so desired. Bake at 325° until done, about 1 hour.

CHICKEN RAVIOLI

Mable Drum

Use 1 chicken, cut up, boned. Brown in 2 tablespoons grease from chicken stock with:

1 large green pepper
1 large onion
2 sections garlic, minced

Add:

1 can cream of mushroom soup
1 can cream of tomato soup
Water, if necessary, to thin

Season with salt, pepper, chili powder and Tabasco sauce. Add chicken and spaghetti all together. Add grated cheese and stir until cheese is melted.

CHICKEN WITH WINE

Maudine Tracey

Fry chicken in oil just enough to make it brown. While chicken is frying, make ready in a small bowl: 1 small clove of garlic in 2 tablespoons of oil and set aside. Next, in a large bowl, put:

2 or 3 tomatoes, sliced thin
10 to 12 sweet pickles
1 tsp. (full measure) capers
1 medium onion, sliced thin
10 to 12 ripe olives
1/2 c. raisins

(Cont'd.)

CHICKEN WITH WINE (Continued)

Put chicken in large pot or Casuela, if you have one. Pour in oil with mashed garlic. Next, pour remaining ingredients over chicken. Last, pour over all, 3/4 cup wine. Cover and cook about 35 to 40 minutes over low heat. Stir occasionally.

TALLERINE — Amy Luckett

1 1/2 lb. ground chuck
1 green pepper
1 large onion
2 tsp. chili powder
1 Tbsp. salt
Pepper
1 (No. 1) can tomatoes
1 (No. 2) can cream corn
1 small can chopped mushrooms
1/2 c. stuffed olives
5 1/2 oz. noodles
1/2 lb. grated cheese

Brown meat, pepper and onion. Add everything else, except noodles and cheese. Cook noodles until tender. Into 2 casseroles, spread a layer of cheese, a layer of meat and a layer of noodles, noodles, then meat, then cheese. This amount allows 2 layers in each dish. Bake 20 minutes at 400°.

This recipe makes 2 large casseroles. It can also be frozen.

MACARONI AND BEEF — Maurine Luckett

1 lb. lean beef
1/2 c. chopped onion
1/2 c. chopped celery
2 (8 oz.) cans tomato sauce with cheese
2 c. cooked macaroni
1/2 c. water
1 tsp. salt
1 Tbsp. Worcestershire sauce
1 tsp. chili powder

Lightly brown beef in skillet; add onions and celery. Remove excess fat. Add remaining ingredients; cover and simmer 15 minutes.

BAKED TUNA — Coralie Cotten

1 medium-size pkg. potato chips
2 cans tuna, drained
1 can cream of chicken with rice
1 can cream of mushroom soup

Preheat oven to 350°. Grease a 1 1/2 to 2 quart casserole. Crush potato chips; reserve 1/2 cup for top. Combine remaining potato chips with tuna fish and undiluted soup. Place in casserole; cover with reserved potato chips. Bake 30 minutes at 325°.

CHOW MEIN CASSEROLE

Ruth Humphries

1 can chow mein vegetables
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. milk
1 can boned chicken
1 can tuna
2 cans chow mein noodles
Crushed potato chips

Mix first 7 ingredients together; top with potato chips. Bake at 350° for 45 to 60 minutes. (Drain the chow mein vegetables.)

CHICKEN CASSEROLE

Clemie Dooley

1 can boned chicken
1 (4 oz.) can mixed vegetables
1 can cream of chicken soup
1 or 2 Tbsp. chopped onion

Combine all ingredients and place in a casserole dish. Top with buttered bread crumbs and heat for 15 minutes at 350°.

CHICKEN CASSEROLE

Delia Barrett

4 c. diced chicken that has been cooked and boned
4 c. chicken broth
1 1/2 c. diced celery
1 c. diced cheese
1 large onion, diced
1 can mushroom soup
2 eggs, beaten
Dash of black pepper
2 tsp. salt
4 c. cracker crumbs

Combine all ingredients, except 1/4 cup cracker crumbs. Mix well and sprinkle reserved crumbs on top of casserole. Bake in an uncovered dish at 350° for 45 minutes.

QUICKIE RICE CASSEROLE

Sally Jarvis

2 cans chicken-rice soup
1/2 c. uncooked rice
1/2 c. celery, cut
1/2 lb. hamburger
1/2 onion, minced
Green pepper, to taste
Buttered bread crumbs

Place all ingredients, except crumbs, in a saucepan; simmer 15 minutes. Place in casserole; cover with buttered crumbs; bake until brown and mixture is done. (Bake at 350° for 30 to 40 minutes.)

CHICKEN SUPREME — Allie Sims

2 c. noodles
1 c. diced chicken
1/2 c. sour cream
1 can cream of chicken soup
1/2 tsp. sage
1 tsp. salt
1/2 tsp. pepper

Preheat electric skillet or fry pan to 350°. Saute´ onion and celery in oleo; add remaining ingredients. Increase temperature to 400°; bring to boil, stirring constantly. Reduce temperature to 200°. Simmer and cover for about 15 minutes, or until noodles are tender.

This may be cooked in the oven if no electric skillet is available.

LASAGNA — Linda Luckett

1/2 lb. ground beef
1 c. chopped onion
2 large cloves garlic, minced
2 tsp. crushed oregano
2 cans condensed tomato soup
1/2 c. water
2 tsp. vinegar
1/2 lb. lasagna noodles, cooked and drained
1 pt. cream-style cottage cheese
1/2 lb. thinly sliced Mozzarella cheese
Grated Parmesan cheese

Brown beef; add onion, garlic and oregano. Cook until onion is tender; add soup, water and vinegar. Simmer for 30 minutes, stirring occasionally. Arrange 3 alternate layers of noodles, cottage cheese, beef sauce and Mozzarella cheese in a 12 x 8 x 2 inch baking dish. Sprinkle with Parmesan cheese.

Bake at 350° for 30 minutes. Let stand for 15 minutes before serving.

ITALIAN SPAGHETTI AND MEAT BALLS — Vickie Madewell

1 (6 oz.) pkg. Italian spaghetti
1 (8 oz.) can whole tomatoes
1 tsp. salt
3 Tbsp. brown sugar
4 Tbsp. Italian seasoning (Frencho)
2 Tbsp. garlic seasoning

Mix all together; boil for 4 minutes. Pour over spaghetti, meat balls: Use 1 pound ground beef, mixed with:

2 eggs
3 slices soft bread, soaked in water
1 tsp. salt
2 Tbsp. garlic seasoning

Grate 3 cups cheese; mix into spaghetti and meat balls.

SPAGHETTI DINNER

Lois Bullard

1 lb. ground chuck
2 cans tomato sauce
1 small onion
1 green onion, chopped
1 pkg. long spaghetti

Brown meat until done, add onion, pepper and salt to taste, then add tomato sauce and simmer on low heat 15 minutes. Cook spaghetti in boiling water until tender. Serve with garlic bread and salad.

MOCK RAVIOLI

Janice Ames

3/4 lb. ground beef
1/4 c. salad oil
1 medium onion, diced
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. cinnamon
1 (8 oz.) can tomato sauce
2 c. water
1 (6 oz.) can tomato paste
2 Tbsp. Italian seasoning
1 (10 oz.) pkg. bow tie noodles
1 c. cooked, chopped spinach, drained
1/2 lb. grated Cheddar cheese

Brown beef in oil; add onions, salt, pepper and cinnamon. Simmer until onion is golden brown; stir in tomato sauce, water and tomato paste. Bring to a boil; add Italian seasoning. Reduce heat and simmer for 30 minutes.

Cook noodles in 3 quarts rapidly boiling, salted water until tender, about 10 minutes; drain. Spoon small amount of beef mixture into baking dish. Aleternate layers of noodles, spinach, cheese and beef mixture in casserole until all ingredients are used, ending with beef mixture and cheese.

Bake at 375° for 20 minutes. May be frozen before baking.

PIZZA CASSEROLE

Janice Ames

1 Tbsp. dried onion
1/2 lb. ground beef
1/4 tsp. garlic salt
1/4 tsp. chili powder
1/4 tsp. oregano
1/4 lb. noodles
1 (10 1/2 oz.) can tomato paste
1/4 c. grated cheese

Brown onion and beef with seasoning. Boil noodles in salted water; drain. Place 1/4 of the noodles in a 1 quart casserole; top with 1/2 of the beef mixture, 1/2 can tomato sauce and 1/4 cup cheese. Repeat layers, ending with cheese.

Bake at 350° for 30 minutes.

SPAGHETTI AND MEAT SAUCE

Sue Lynn Adams

1 lb. ground meat
1 onion, chopped
1 stalk celery
1 clove garlic
1 can tomato sauce
1 can tomato paste
1 can Chef-Boy-Ar-Dee's sauce with mushrooms
2 tsp. salt
1/2 tsp. pepper
1/2 bay leaf
1/4 tsp. paprika or cayenne pepper

Cook 1 hour and 10 minutes.

EASY CASSEROLE

Amy Luckett
Linda Luckett

1 lb. chuck
1 pkg. frozen tater tots
1 can undiluted cream of chicken soup or mushroom soup

Pat chuck meat in bottom of a cake-sized casserole, 9 x 13 inches. Spread can of soup over meat; sprinkle tater tots over soup. Bake at 350° for 45 minutes; then drain grease, if necessary.

HAMBURGER CASSEROLE

Shirley Manning

1 lb. hamburger
1 can Spanish rice
1 can ranch-style beans, drained

Brown meat and drain, add rice, beans and mix well. Place in baking dish. Top with cheese. Bake at 350° until cheese melts.

CHEESEBURGER LOAF

Annie Lue Dickerson

Combine:

1/4 c. tomato catsup
1 c. milk
1 c. dry bread crumbs

Let stand 5 minutes. Add:

2 lb. ground beef
2 eggs
1/2 c. chopped onion
1 Tbsp. salt

Shape into loaf in flat pan. Bake in a 350° oven for 1 hour. Let cool slightly; slice in half horizontally. Place layer of American cheese, 3/4 pound, between layers of loaf. Bake 15 minutes more.

Scatter Branch Community

HAMBURGER AND RICE CASSEROLE
(Spanish Rice)

Lois Crouch

Brown 1 pound hamburger meat with 1 tablespoon bacon drippings and add:

1 onion, chopped
1/3 c. chopped pepper
1 crumbled bay leaf
1 tsp. chili powder
1 tsp. brown sugar
1 Tbsp. Worcestershire sauce
1 (No. 2) can tomatoes
1/2 c. catsup
1/2 c. rice

Blend all ingredients and bake at 325° for 45 minutes.

TUNA CASSEROLE

Ruth Humphries

1 can tuna, flaked
1 can mushroom soup
1/2 bag potato chips
1/4 tsp. pepper
1/4 tsp. salt

Combine all ingredients, mixing thoroughly. Place in a casserole and bake for 25 to 30 minutes at 375°. If desired, ingredients may be layered rather than mixed.

LASAGNA

Gerry Faye Cargile

2 Tbsp. oleo
1 lb. ground meat
1 clove garlic, or use garlic salt
1 tsp. salt
Pepper, to taste
1 c. sour cream (small carton)
1 tsp. sugar
2 (8 oz.) cans tomato sauce
1 (8 oz.) pkg. lasagna dumplings
6 small green onions, or 1 medium onion
1 (3 oz.) pkg. cream cheese
1/2 c. Mozzarella cheese, grated on top

Brown meat in the melted oleo; add tomato sauce; cover and let simmer 20 to 30 minutes. Chop onion and mix with cream cheese and sour cream. Add cooked mixture after cooking it; mix all with cooked dumplings (cook by directions on package). Next, add cheese to top. Brown in oven until warmed through and cheese is melted.

Lasagna may easily be made several hours ahead and set aside. If frozen, do not place in oven until about 30 minutes before ready to serve.

DINNER-IN-A-CASSEROLE — Agnes Jones

1 lb. lean ground beef
2 Tbsp. butter
1 medium onion, chopped
1 green pepper, chopped
Salt and pepper
2 eggs, beaten
1 (No. 2) can whole kernel corn, drained
1 (No. 2) can tomatoes
Bread crumbs

Brown meat in butter; when meat begins to turn brown, add chopped onion and green pepper. Season to taste with salt and pepper. Simmer slowly until pepper and onion are softened. Remove mixture from heat; add eggs, mixing until well blended.

In greased casserole, place a layer of corn, then a layer of meat, pepper and onion mixture. Add a layer of tomatoes; repeat each layer. Cover top layer with bread crumbs; dot with additional butter. Bake at 350° for 45 minutes.

BEEF-VEGETABLE CASSEROLE — Alice Smith

2 c. sliced potatoes
3/4 lb. hamburger
1/2 c. sliced carrots
1 can vegetable-beef soup
1 can mushroom soup

Place a layer of potatoes and carrots alternately in a greased 1 1/2 quart casserole. Place crumbled hamburger on top. Pour in vegetable-beef and mushroom soup. Stir gently with spoon. Bake 1 hour and 30 minutes at 325°.

TUNA CASSEROLE — Betty Franklin

1 can tuna
1/4 lb. cheese
1 medium onion
1 can mushroom soup
Noodles

In a baking dish, alternate a layer of noodles, a layer of tuna, a layer of mushroom soup and a layer of onions. Dot with butter, salt and pepper; add cheese in strips and sprinkle with paprika. Cover with aluminum foil and bake for 45 minutes to 1 hour at 350°.

PORK RIBS CARIBBEAN — Pauline Dame

Use 4 pounds spareribs, cut. Place, meat side up, in shallow roasting pan. Bake 30 minutes, drain off drippings and set oven at 350°. Heat in saucepan until steaming:

1 can applesauce
1 medium onion, thinly sliced
3/4 c. catsup
1/3 c. cider vinegar

(Cont'd.)

PORK RIBS CARIBBEAN (Continued)

3 Tbsp. packed brown sugar
1 Tbsp. Worcestershire sauce
2 or 3 drops Tabasco sauce

Pour over ribs. Place 1 slice lemon on ribs. Cover tightly. Bake 30 minutes. Baste with sauce. Bake, uncovered, 30 minutes more.

JUICY CHICKEN BALLS

Ola Speight

1 lb. hamburger
1 c. water
1 tsp. salt
1 c. quick oatmeal
Flour
Shortening
1 can cream of chicken soup, undiluted

Mix together hamburger, water, salt and oatmeal. Chill for 30 minutes. Form into balls. Roll in flour; brown on all sides in small amount of shortening in skillet. Add chicken soup; simmer for 20 minutes.

BEEF BALLS

Lillie Baren

1 lb. ground lean beef
1 slightly beaten egg
1 c. fine, soft bread crumbs
1 Tbsp. instant minced onion
1 1/4 tsp. salt
1/8 tsp. pepper
1/3 c. milk

Combine all ingredients; shape into 1 inch balls. Brown on all sides in 1 tablespoon fat in a skillet.

SPAGHETTI AND MEAT BALLS

Sally A. Smith

3 lb. ground chuck
3 eggs
3 slices bread
3 Tbsp. Worcestershire sauce
Garlic salt
Salt and pepper, to taste
2 cans tomato paste
1 large can tomato juice
Spaghetti

Mix first 6 ingredients together. Form into balls; fry. Add tomato paste, tomato juice and 2 cups water. Cook with meat balls until thick. Serve with spaghetti.

BRAISED BEEF

Mable Drum

2 lb. beef stew meat
3 Tbsp. flour
2 Tbsp. oleo
1 onion, sliced
2 to 3 Tbsp. chili powder
1 Tbsp. steak sauce
1 tsp. salt
1/8 tsp. pepper

Shake meat with flour, salt and pepper in bag until well coated. Brown on all sides in oleo in heavy skillet. Add rest of ingredients, cover and cook slowly, stirring occasionally, for about 2 hours, or until meat is tender.

Good with potatoes and rice or noodles.

ITALIAN MEAT BALLS

Betty Jones

1 lb. ground beef
8 soda crackers, crushed
1 clove garlic, cut fine
1/2 c. milk
1 egg
1 1/2 tsp. salt
1/8 tsp. pepper
1/4 c. onion
1/4 tsp. oregano
Spaghetti

Mix together lightly all ingredients, except spaghetti. Shape into 1 inch balls. Brown on all sides, pouring off excess fat as it accumulates. When brown, drop into tomato sauce and simmer for 1 hour and 20 minutes. Serve over hot spaghetti. Top with grated Parmesan cheese, if desired.

Tomato Sauce:

1/2 c. chopped onion
1 clove garlic, minced
3 Tbsp. margarine
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
2 c. water
2 tsp. salt
1/2 tsp. pepper
1 small, hot chili

Saute´ onion and garlic in margarine. Add tomato sauce, tomato paste, water, salt, pepper and hot chili. Simmer over low heat about 1 hour.

TAMALE PIE

Bobbie Richardson
Mrs. A. J. Hilliard

4 c. turkey broth
4 c. ground turkey or leftover beef
3 Tbsp. chili powder
4 buttons minced garlic
1 1/2 Tbsp. chili powder
1/2 c. bacon drippings
1 tsp. comin seed, ground
1 c. broth or water
1 c. corn meal

(Cont'd.)

TAMALE PIE (Continued)

Mix 4 cups broth and 1 1/2 tablespoons chili powder in a heavy kettle and bring to a boil. Cut burner down to simmer. Sift in corn meal, beating constantly, until mixture is stiff mush. Beat out any lumps that have formed. Cover and simmer. Grind turkey, beef or pork to make 4 cups. Add bacon drippings. Add chili powder, comin seed, garlic and 1 cup broth or water. Cook 10 minutes.

In heavy roaster, put a layer of mush, a layer of meat; repeat until mush is on top. Add 1/2 cup water, cover and bake in a 400° oven for 45 minutes.

TALLERINE

Maxine Evans

1 1/2 lb. ground chuck
1 green pepper
1 large onion
2 tsp. chili powder
1 Tbsp. salt
Pepper
1 (No. 2) can tomatoes
1 (No. 2) can cream-style corn
1 small can chopped mushrooms
1/2 c. stuffed olives
5 1/2 oz. large noodles
1/2 lb. grated cheese

Brown meat, pepper and onions; add rest of ingredients with exception of noodles. Cook noodles until tender. Into 2 casseroles, spread a layer of noodles, layer of meat, layer of cheese. This amount allows 2 layers in each dish. Bake 20 minutes at 400°.

This recipe makes 2 large casseroles. If you wish, one may be frozen for use at a later date.

JOHNNIE MARZETTI

Nina McLeod

2 (8 oz.) cans mushrooms
2 lb. ground beef
1 c. chopped celery
1/2 c. chopped onion
1 green pepper, chopped
Salt and pepper, to taste
1/8 tsp. garlic salt
1 can tomato soup
1 can tomato puree
Dash of Tabasco sauce
1 bottle stuffed olives, drained
1 pkg. noodles
1 clove garlic
Grated cheese

Drain mushrooms, reserving liquid. Brown beef; stir in celery, onion and green pepper. Cook until vegetables are tender; add salt, pepper and garlic salt. Stir in mushrooms, tomato soup, tomato puree, Tabasco sauce and olives. Cook noodles;add beef mixture; pour into a 13 x 9 inch cake pan.

Bake for 1 hour in a 350° oven. Sprinkle cheese on top and melt. When cheese is melted, serve.

MRS. STAEHLE'S BAR-B-Q

Lyn Morrison

1 lb. ground meat
1 onion
1 green pepper
1 stalk celery
2 Tbsp. vinegar
1/2 bottle catsup
2 tsp. mustard

Brown meat, add rest of ingredients and cook, covered, for 45 minutes.

SALMON

Mable Drum

1 can salmon, drained
1 egg, slightly beaten
1 c. shredded Cheddar cheese
1/2 c. bread crumbs
1/4 c. chopped onion
1/8 tsp. Tabasco sauce
1/4 c. butter
1/4 tsp. Worcestershire sauce

Mix together all ingredients, except butter. Press firmly into any desired shape. Melt butter over medium heat, add salmon and brown evenly.

BAKED STUFFED PEPPERS

Vickie Madewell

4 large green peppers
1/2 lb. ground beef
1 onion
1 c. cooked rice
1/2 tsp. salt
1/2 tsp. dry basil
1 (8 oz.) can tomato sauce
1 c. water
1/4 c. bread or corn flakes

Wash peppers; remove stem ends, seeds and membrane. Cook 5 minutes in 1 cup boiling, salted water; drain. Brown beef and onion, stirring with a fork. Cook rice. Mix beef and onion, rice and seasonings. Mix tomato sauce and water; pour over peppers. Top peppers with crumbs. Bake in a 350° oven about 30 minutes.

BEER STEAK

Mary Ellen Wright

1 onion, chopped
1 can mushrooms
1 can beer
1 c. water
Garlic salt
Oregano

Brown floured steak in skillet. Add onion and 1/2 can beer and rest of ingredients. Cook over simmer heat for about 1 hour. Add rest of beer as it cooks.

HAM PIE

Deborah Thompson

1/2 green pepper
1/2 onion in bacon drippings

Cook. Stir in:

4 Tbsp. flour
2 c. milk
1 c. mushroom soup

Boil 1 minute. Add 1 tablespoon lemon juice (in small amount of mixture). Add 2 cups chopped ham. Place in casserole. Top with biscuits to which have been added:

3/4 c. grated cheese
Pimientos

GOULASH

Linda Luckett

1 lb. ground beef
1 Tbsp. fat
1 medium onion, chopped
1 (7 oz.) pkg. macaroni
1 tsp. salt
1/4 tsp. pepper
1 can tomato sauce
1/2 lb. cheese, grated
1 tsp. chili powder

Brown meat in fat. Add onion; cook until onion wilts. Cook macaroni as directed; drain and add to the meat. Add all other ingredients. Cover; cook very slowly until cheese is melted.

BUTTERMILK FRIED CHICKEN

Margaret Porter

1 frying chicken
1 c. buttermilk
Flour
Salt
Pepper
2 Tbsp. shortening
1 tsp. baking powder

Cut chicken into serving pieces. Remove skin. Mix baking powder with buttermilk. Should be quite foamy. Preheat fry pan and melt shortening. Dip chicken in buttermilk, then into seasoned flour. Fry until crisp and well done.

ROAST TURKEY

Linda Agnes

4 c. diced celery
1 c. finely diced onion
1 1/4 c. butter
3 tsp. salt
1/4 tsp. pepper
1 1/2 tsp. powdered sage
4 qt. firmly packed bread crumbs
1 1/2 c. water
1 ready-to-cook turkey

Cook celery and onion in butter until they are done.

(Cont'd.)

ROAST TURKEY (Continued)

Combine seasoning, bread, onion, celery and fat. Pour the water over the dressing and blend well. Add 6 raw eggs to the hot mixture and continue to blend. Sprinkle body cavity with salt. Stuff body and neck with dressing. Truss.

Place turkey in roasting pan. Brush skin with melted butter. Cover turkey with a piece of fat-soaked cheesecloth and roast at 325° for 4 1/2 to 5 hours. During roasting, baste turkey occasionally with drippings from the bottom of the roasting pan. When the turkey tastes done, remove it to a warm platter.

Prepare giblet gravy with the pan drippings, the chopped liver, gizzard and heart. Add 3 or 4 boiled eggs, chopped. Thicken with a white sauce made by using some of the broth in the roasting pan.

Cook the dressing in an iron skillet at 350° for about 35 minutes. Some of the dressing may also be cooked with the turkey.

BEEF AND RICE PIE — Carnie Self

1 lb. ground beef
1/2 c. dry bread crumbs
1/4 c. chopped green pepper
1 1/2 tsp. salt
1/4 tsp. pepper
2 c. tomato sauce
3 c. cooked rice
1/2 c. grated cheese

Mix beef, bread crumbs, onions, green pepper, seasoning and 1/2 cup tomato sauce. Spread in greased 9 inch pie pan; push mixture to sides to form an edge. Mix rice, cheese and remaining sauce. Place in a 350° oven for 30 to 35 minutes, or until meat is done.

CHEESE AND PASTA CASSEROLE — Bobbie Richardson

2 lb. lean ground meat
Vegetable oil
2 medium onions, chopped
1 clove garlic, crushed
1 jar spaghetti sauce
1 can stewed tomatoes
1 small can mushrooms
1 (8 oz.) pkg. elbow macaroni
1 lb. grated Cheddar cheese or Mozzarella, or a combination of the two

Cook beef in a little of the oil in a deep frying pan until brown, stirring often with a fork. Drain off excess fat. Add onions, garlic, spaghetti sauce, tomatoes and undrained mushrooms. Simmer for 20 minutes, or until onions are soft.

(Cont'd.)

CHEESE AND PASTA CASSEROLE (Continued)

Meanwhile, cook macaroni according to package directions; drain and rinse with cold water. Pour half of the macaroni into a deep casserole. Cover with half the tomato sauce. Spread half the sour cream over sauce; top with half the cheese. Repeat, ending with remaining cheese.

Cover casserole and bake at 350° for 35 or 40 minutes. Remove cover and continue baking until cheese browns slightly. Serves 8.

OVEN BAKED CHICKEN

Dorothy Jean Almon

Boned chicken
Instant onion
Seasoning salt
Crushed corn flakes
Butter

Salt chicken generously. Set for 1-2 hours. Roll in melted butter, mixed with onion; next roll in crushed corn flakes. Use small amount of butter in pan to bake chicken at 350° for 1 hour.

FIVE CAN CASSEROLE

Ester Luckett

1 can chicken with rice soup
1 can boned chicken
1 can mushroom soup
1 small can condensed milk
1 can chow mein noodles

Break up boned chicken. Mix all ingredients together; pour into greased casserole. Bake at 350° for 1 hour. Sprinkle with grated cheese.

POT ROAST

Dorothy Jean Almon

1 (3-4 lb.) roast
1/2 c. catsup
2 Tbsp. Worcestershire sauce
4 Tbsp. vinegar
1 c. water

Bring to a boil and pour over seared roast. Bake at 350° for 15 minutes, then reduce heat to 300°. Cook until done.

CHEESEBURGER ROLL

Ester Luckett

1 lb. ground beef
1/2 tsp. salt
1/4 tsp. pepper
2/3 c. grated, sharp cheese
1/4 c. catsup
1 Tbsp. chopped onion

(Cont'd.)

CHEESEBURGER ROLL (Continued)

Brown beef in skillet. Add salt and pepper. Mix well. Add remaining ingredients, mixing well. Prepare biscuit dough. Roll with cheeseburger filling. Roll lengthwise. Seal edges and ends. Place, sealed side down, on well greased baking sheet. Bake at 425° for 25 to 30 minutes. Serve hot with chili sauce or catsup.

CHICKEN EXCELSIOR HOUSE — Dorothy Jean Almon

6 chicken breasts
Garlic salt
1/4 lb. butter
1 tsp. paprika
3 Tbsp. lemon juice
1 c. sour cream
1/4 c. sherry
1 (8 oz.) can mushrooms and stems
Generous dash cayenne pepper

Split chicken breasts in half and sprinkle generously with garlic salt. Melt butter; add paprika and lemon juice. Roll chicken in butter mixture and place in baking sheet. Bake at 375° for 1 hour, or until tender.

Sauce for Chicken:

Sour Cream
Wine
Mushrooms
Pepper

Combine ingredients for sauce and then pour over chicken and bake an additional 15 minutes more.

GRITS CASSEROLE — Ola Speights

Use 1 cup of grits, cooked as package directions state. While hot, slice 1 roll of garlic cheese and add with 1 stick of oleo and stir until blended. Break 2 eggs in a 1 cup measuring cup and finish filling with milk. Add slowly to grits and mix well. Bake in a casserole at 350° for 40 minutes.

Dust with grated cheese and paprika. Cook 20 minutes more.

MEAT PIE — Coralie Cotten

Leftover beef and gravy
Leftover carrots, diced
Leftover potatoes, diced
1 can biscuits

Cut beef into cubes; thin gravy with water. Combine all ingredients, except biscuits; place in greased casserole. Top with biscuits. Bake at 450° for 15 or 20 minutes.

TUNA 'N NOODLE CASSEROLE

Earlene Crawford

1 pkg. crinkly egg noodles
2 (6 1/2 oz.) cans tuna
1 (10 1/2 oz.) can condensed mushroom soup
1 c. milk
1 c. grated cheese
1 tomato, sliced
Fine, dry bread crumbs

In 2 quarts of boiling water, add 1 teaspoon salt; slowly add noodles. Cook, uncovered, at rapid boil about 10 minutes, or until tender when cut with a fork. Drain; rinse with cold water. Mix noodles with tuna, mushroom soup, sour milk and grated cheese. Pour into buttered casserole. Top with tomato slices and crumbs. Bake at 375° for 30 minutes.

HERBED ROAST OF PORK

Dorothy Jean Almon

1 tsp. flour
1 (4 lb.) tender cut pork loin
1/4 tsp. marjoram, rosemary, thyme
1 1/2 tsp. salt
1 or 2 medium onions, sliced
1/2 c. cider, apple juice or dry white wine

Preheat oven to 325°. Shake 1 tablespoon flour into a small cooking bag and place in a 10 x 16 x 2 inch deep roasting pan. Trim excess fat from roast. Sprinkle with herbs, pepper, salt, pat seasoning in firmly and place in pan. Place onion slices in bag with roast. Add liquid, close bag with twist, tie and puncture 6 (1/2 inch) slits in top. Cook 2 or 2 1/2 hours at 350°. Serve with sauerkraut.

DELICIOUS APPI--TEASERS

Gladys Lemons

1 lb. ground beef
1 1/2 c. cracker crumbs
1 medium onion, chopped
1 medium-sized green sweet pepper
Salt and pepper, to taste
1/2 to 3/4 c. tomatoes
1/2 tsp. chili powder

Mix ingredients and form in small balls. Place meat balls in baking dish with a small amount of water and bake in a 400° oven for 45 minutes, or until done. Keep foil covered for 30 minutes; remove foil for last 15 minutes.

ITALIAN MEAT LOAF

Ola Speight

2 slices rye bread
2 slices white bread
1 large onion, chopped
3 Tbsp. Parmesan cheese
2 eggs
1 1/2 tsp. salt
Dash of pepper
2 Tbsp. butter
1 (8 oz.) can tomato sauce
1 tsp. oregano

Put slices of rye and white bread in a 9 inch skillet. Put 1 cup water over bread. When soaked, crumble into fine pieces with your hands. Combine with chopped onion, chopped parsley, beef and grated cheese, slightly beaten eggs, salt and other seasonings and mix thoroughly. Shape into a loaf right in the skillet. Dot top with butter and bake, uncovered, at 350° for 40 minutes. Pour tomato sauce over loaf and then sprinkle with oregano and bake 20 minutes longer.

Serves 4 to 6. Superb - good hot or cold!

MEAT LOAF

Daisy Barker

2 lb. ground beef
1/2 lb. ground pork
1 large onion
1 c. bread crumbs
Salt and pepper, to taste
1 c. tomato puree

Mix meats, crumbs and seasoning well. Add 1/2 cup tomato puree and 1 puree can of water. Make into loaf and cover with the following sauce.

Sauce:

1/2 c. puree
1/2 c. firmly packed brown sugar
1/2 c. vinegar
1 tsp. mustard

Mix well and pour over loaf. Bake at 350° until done.

MEAT LOAF

Shirley Manning

1 lb. ground meat
1 c. corn chips
1 large onion
2 eggs
1 c. milk
1 tsp. sage
Salt and pepper, to taste

Mix well. Topping:

1 c. or more catsup
1 tsp. dry mustard
2 Tbsp. brown sugar

Pour over meat loaf and bake at 350° for 1 hour.

MEAT LOAF

Nina McLeod

2 lb. ground meat (chuck)
1 large, egg, beaten
2 slices toast
1 medium onion
1/2 green pepper
2 cans tomato sauce
1 tsp. Worcestershire sauce
1/2 c. milk
Salt and pepper, to taste

Slice onion and pepper fine, soak toast in milk, mash real well, using more milk if needed. Mix all together, using 1/2 can tomato sauce. Press into baking dish, put 2 slices bacon on top, pour rest of tomato sauce over top. Bake at 350° for 1 hour.

MEAT LOAF

Elizabeth Taylor

1 lb. ground meat
1/2 c. fine bread crumbs
1 tsp. salt
1/4 tsp. black pepper
1 egg
2 Tbsp. chopped onion
2 Tbsp. chopped green pepper
1 can tomato sauce
2 strips bacon

Add all ingredients to meat, except bacon and tomato sauce. Mix well by kneading with hands. Shape into loaf. Place in greased casserole. Place 2 slices of bacon on top. Pour 1 can of tomato sauce over and around the meat. Cover and bake in a 350° oven for 1 hour. Remove the cover the last 15 minutes of baking.

BARBECUE MEAT LOAF

Clemie Dooley

1 1/2 lb. ground beef
1 c. fresh bread crumbs
1 onion, finely chopped
1 egg, beaten
2 small cans tomato sauce
1/2 c. water
3 Tbsp. vinegar
3 Tbsp. brown sugar
2 Tbsp. prepared mustard
2 tsp. Worcestershire sauce
1/4 tsp. pepper

Combine meat, bread crumbs, onion, egg and 1/2 can tomato sauce. Form into a loaf and put into a greased, flat pan. Topping: Combine rest of ingredients, pour over loaf and bake at 350° for 1 hour; baste often.

OYSTER PIE

Mrs. Joe Freeman
Submitted by daughter, Lois Goodwin

2 cans oysters
10 to 12 crackers
1/4 lb. butter
Lots of cheese
Pepper and salt, to suit taste

(Cont'd.)

Scatter Branch Community

OYSTER PIE (Continued)

Add a layer of crackers, 1 can of oysters. Cover with a layer of cheese, pepper and not much salt. Add another layer as before; add butter on top. Next, add enough sweet milk to keep crackers from being dry when baked. Bake at 325° for 40 minutes.

TURKEY TAILS AND DUMPLINGS — Tom Smiley

Use 6 or 8 turkey tails. In a Presto cooker, place cleaned and dried turkey tails - purchased at the meat counter - with enough water to cover well. Pressure cook for about 15 minutes. Remove turkey tails from broth and place on platter to be served with dumplings later.

Dumplings: For the dumplings, use canned biscuits, rolled out real thin and cut in strips. Add to boiling broth and cook until done, about 20 minutes. Salt and pepper to taste. Serve with turkey tails. Real good!

FAVORITE STEW — Wilda Hefner

2 lb. meat
1 large onion
Salt and pepper, to taste
Chili powder, to taste

Cook meat, onion and seasoning together. Add:

1 can tomato paste
1 can vegetable juice
1 can water
3 large potatoes, chopped
2 small pkg. frozen, mixed vegetables

Cook until tender; add macaroni as desired.

STUFFED PEPPERS — Sue Morgan

4 green peppers
1/2 lb. ground beef
1/2 c. chopped onion
1 can tomato soup
1 tsp. Worcestershire sauce
1 Tbsp. butter
2 c. cooked rice
2 tsp. salt

Remove tops and seeds from peppers; cook in boiling water for 5 minutes. Brown beef and add all other ingredients; stuff in peppers. Place in casserole and bake at 375° for 30 minutes. Pour in remaining soup over peppers while still hot.

PORK CHOPS

Mrs. Ray Robertson

6 to 8 pork chops
1 can tomato soup
1 bottle Dr. Pepper
Salt and pepper

Salt and pepper the pork chops and put in a baking dish. Mix the soup and Dr. Pepper, pour over pork chops and bake until tender in a 350° oven. Pork chops are good this way and are very tender!

STEWED CHICKEN AND DUMPLINGS

Margaret Porter

1 (4 lb.) hen
2 c. water
Salt and pepper
1 tsp. celery salt
1 Tbsp. minced parsley

Cut chicken into serving pieces. Place in a deep pan with water, salt, pepper and celery salt. Cover pan securely and cook until chicken is tender when stuck in the thigh with a fork.

Dumplings:

1 1/2 c. flour
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
1 Tbsp. shortening
1 egg, well beaten
2/3 c. milk

Sift flour, baking powder, salt and nutmeg together. Cut in shortening until fine. Combine egg and milk; add dry ingredients. Mix well. Drop from teaspoon into boiling stew. Stew should have at least 3 cups liquid. Add some more boiling water, if needed.

QUICK GROUND MEAT

Mrs. Ray Robertson

1 1/2 lb. ground chuck
1 tsp. salt
1/4 tsp. pepper
1 small Bell pepper, chopped
1 onion, chopped
1 can mixed vegetables
1 can Cheddar cheese soup

Brown meat, Bell pepper and onion in skillet. Add salt and pepper, mix with vegetables, add Cheddar cheese soup. Pour into a baking dish and bake in a 350° oven for 30 to 40 minutes.

This is very good and you can fix it so quick! You can cook it in an electric skillet if you want to and not bake it in the oven.

BAKED TURKEY

Coralie Cotten

Use 1 (16 to 18 pound) turkey, ready-to-cook. Salt inside of turkey. Fill body and neck cavities loosely with stuffing. Stuffing swells as it cooks, so it needs plenty of room to expand. Fold neck skin toward back and fasten with skewers or a few stitches. For stitching, use clean, white wrapping cord and large needle. Tuck legs under band of skin at tail or tie down. To do this, wrap cord around legs and under tail. This method will hold the wings. This will help to hold the skin in place.

Grease skin of turkey with melted or softened fat. Place, breast down, on rack in shallow pan. Do not add water and do not cover. Place in preheated oven set at 275° and cook 5 to 6 hours. Baste with fat from bottom of pan during baking. Turn from one side of the breast to the other, then cook with breast up. You may also cover the bird with a loosely woven cloth, moistened in fat. Moisten cloth from bottom of pan as it dries out.

Turkey Stuffing:

1 c. fat
1 c. chopped onion
4 c. chopped celery
9 c. corn bread crumbs
7 c. bread crumbs
4 eggs, raw or hard-cooked
1 Tbsp. salt
1/2 tsp. pepper
2 tsp. poultry seasoning
1 1/2 to 2 c. broth, milk or water

Use 2 to 4 day-old, light bread for bread cubes, or dry out bread in the oven, cut in cubes. Cook onion and celery in fat over low heat until onion is soft, but not browned, stirring occasionally. Meanwhile, blend seasoning with bread cubes. Add the onion, celery and fat. Pour liquid and beaten eggs (if used raw) gradually over the surface, stirring lightly. Add more seasoning as desired. Stuffing for 1 (14 to 16 pound) turkey.

Variations: The proportion of corn bread and light bread may be varied to suit taste. Light bread and biscuits or corn bread and biscuits may be combined.

Giblet Gravy:

3 Tbsp. pan drippings
3 Tbsp. flour
2 c. water, broth or milk
Salt and pepper
Chopped giblets
Sliced, hard-cooked eggs, if desired

Cover giblets with water and simmer in a covered saucepan until tender. Drain the giblets and chop. (Cont'd.)

BAKED TURKEY (Continued)

Pour the pan drippings into bowl, leaving the brown residue in the roasting pan. Let the fat rise to the top and skim off. The meat juice under the fat should be used as part of the liquid. Place 3 tablespoons of the fat back in the roasting pan. Add flour and blend well. If desired, brown the fat and flour slightly to give additional color and flavor. Add liquid all at once. Cook, stirring constantly, until uniformly thickened. Season to taste. Add chopped giblets and sliced, hard-cooked eggs.

GERMAN STYLE DRESSING — Mrs. Bertie Bockemehl

2 1/2 c. corn meal mush
6 to 8 slices light bread, soaked in water (squeeze out)
1 lb. hamburger meat
1 large onion, chopped
4 eggs
1 c. chopped celery

Sprinkle in 1 teaspoon celery salt, sage and pepper. Mix all ingredients; stuff uncooked chicken. Put remainder in pan around chicken. Bake about 3 hours at 300° to 350°.

CHICKEN CASSEROLE — Ruth A. Mashburn

Use 1 (2 1/2 to 3 pound) fryer, cut up. Roll each piece in melted margarine or corn oil, then dip in Ritz cracker crumbs, put in baking dish, cover with: 1 can cream of mushroom soup, mixed with 1 can cold water. Cover dish with foil; bake about 45 minutes at 350°. At the end of 45 minutes, remove foil and cook, uncovered, until brown.

OLD TIME CHICKEN PIE — Alcie Spigner

Make pie crust out of:

Flour
Salt
Shortening
1 Tbsp. vinegar
Enough water to make stiff dough

Divide dough and roll out 1/2 of the dough into 3 inch strips and bake on a cookie sheet until brown. Season chicken with salt and pepper; cook in broth with 1/4 stick butter until tender. In a greased, flat pan, place a layer of the baked pie crust, next a layer of chicken, another layer of crust and another of chicken until the crust and chicken are used up. To 1 small can of Pet milk, add a heaping spoon of flour and add to the chicken broth; cover the chicken with the broth.

(Cont'd.)

OLD TIME CHICKEN PIE (Continued)

Roll out the remainder of the pie crust and cut in 2 inch strips and cover the top of the pie. Use 1/4 stick butter to dot the top of the pie. Bake in a 350° oven until brown.

This recipe was one of the treasured recipes of the late Mrs. Emma Thrasher, submitted by her daughter, Alcie Spigner.

CHICKEN LOAF — Tula Hazelwood

Use 1 hen or fryer - maybe 2 fryers - cook until thoroughly done, cool, take meat from bones and dice.

2 c. soft bread crumbs (do not use crusts)
1 1/2 c. chicken stock or broth
1 1/2 c. milk
4 beaten eggs
1/2 c. chopped pimiento
Paprika, salt and pepper, to taste

Mix and bake in well greased pan for about 45 minutes at 350°. Do not bake in such a large pan that squares will be too thick.

Sauce for Chicken Loaf:

1 small can mushrooms
2 Tbsp. butter
1/4 c. flour
4 Tbsp. cream
1 Tbsp. lemon juice
2 c. chicken broth
2 egg yolks
Salt, pepper and chopped parsley, to taste

You may use cream of mushroom soup instead of the chicken broth. Prepare in usual manner and serve on chicken loaf.

CHICKEN DELUXE — Louise Martin

1 pkg. Lipton's onion soup
1 can mushroom soup
1 can water
1 c. wild rice (optional)
2 pkg. frozen chicken breasts (about 8)
1 c. white rice

Cook rice separately while chicken is cooking. Mix soup with water into a sauce and pour over chicken in roasting pan. Baste occasionally in a 350° oven for 45 minutes to 1 hour, until done. Serve chicken on platter. Pour sauce over the white rice and wild rice mixture. The sauce can be used for other vegetables also.

CLUB WOMENS EVENING MEAL

Marie Cotten

1 lb. ground chuck or ground beef
1/2 c. quick-cooking, 3 minute oats, uncooked
Salt and pepper, to taste
1 egg
1 can cream of chicken or cream of mushroom soup
1 can green beans
Small, whole potatoes (new or canned)
Small, whole onions
Salt, pepper, plus paprika

Mix ground beef, oats, egg, salt and pepper well. Form into small balls and brown in fat in skillet. Remove to a 13 x 9 inch pan at least 1 to 2 inches deep. Add potatoes, green beans and onions. Sprinkle with salt, pepper and paprika. Add soup and 1 soup can of water. Place in a 350° oven until vegetables are tender and gravy is thick as desired.

Serve with green salad and hot bread.

HOT CHICKEN SALAD

Maxine Evans

2 c. chicken
2 c. celery
1/2 c. toasted almonds
1/2 tsp. salt
2 tsp. grated onions
1 c. mayonnaise
2 Tbsp. lemon juice

Mix together and top with 1/2 cup grated American cheese and 1 cup potato chips. Bake 15 minutes at 450°.

MEAT CASSEROLE

Minnie J. McClellon

Use 1 pound ground meat, cooked in 2 tablespoons bacon grease for 10 minutes; to this, add:

1/2 c. chopped celery
1 c. chopped onions

Add 1 can tomato soup, plus 1 can water. Next, add 1 tablespoon chili powder and cook slowly for 35 minutes, then pour over 1 cup macaroni that has already been cooked.

CHICKEN ROTEL

Maudine Tracy

1 chicken, deboned
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Rotel tomatoes with chilies
1 lb. Velveeta cheese
1 c. uncooked rice

Combine all ingredients and place in casserole. Bake 1 hour at 325°.

HAMBURGER CASSEROLE

Ruth A. Mashburn

1 lb. hamburger meat
Salt and pepper, to taste
1 small onion, chopped
3 medium potatoes, grated
1/4 c. rice (cook and set aside)
1 can cream of mushroom soup
1 c. grated cheese

Brown meat and onion with salt and pepper. Add grated potatoes and stir constantly until potatoes are done. Add drained rice, soup and mix. Put in casserole dish; sprinkle cheese on top. Bake until cheese has melted.

BAKED CHICKEN IN CREAM

Betty Myers

1 (2 1/2 to 3 lb.) fryer, cut up
1/2 c. flour
1 tsp. salt
1/2 c. milk
1/4 c. cooking fat, butter or margarine
1 c. sour cream
3 Tbsp. onion soup mix

Coat chicken pieces with flour, salt and pepper mixture. Heat fat and brown pieces in a heavy skillet. Stir onion soup mix in sour cream in a small saucepan. Add milk and whip with a rotary beater; next heat, but do not boil. Place chicken pieces in casserole with meat side down; pour sauce over chicken. Cover and bake in a 350° oven for about 1 hour, or until chicken is tender. Makes 4-6 servings.

REVOLATION

Cuba Freeman

1 1/2 lb. ground chuck
1 (No. 2) can cream-style corn
1 can tomato juice
1 can tomato sauce
1 large onion, chopped
1 green pepper, chopped
1/2 lb. grated cheese, Cheddar or Kraft natural
1 pkg. noodles

Saute´ meat until almost done and browned, add onions and pepper and cook a little longer. Cook noodles and drain. Add a little garlic salt, Worcestershire sauce and mix together in a baking dish; top with cheese. Bake about 30 minutes.

QUICK AND EASY SALISBURY STEAK

Patsy Pope

1 lb. lean ground beef
1/2 c. boiling hot water
1 beef bouillon cube
1 onion-flavored cube
1/2 c. milk
2 Tbsp. flour
1/2 tsp. salt
1 Tbsp. Worcestershire sauce

(Cont'd.)

QUICK AND EASY SALISBURY STEAK (Continued)

Divide meat into 4 portions. Shape into patties, 1 inch thick, and brown on both sides in skillet. While browning meat, mix water and bouillon cubes in pint jar and dissolve cubes. Add milk, flour, salt and Worcestershire sauce. Shake vigorously until mixed well with no lumps.

Remove meat from skillet and add bouillon mixture to meat juices in skillet. Cook at medium heat and stir until thickened. Replace meat and simmer 30 minutes.

HERB FRIED CHICKEN

Louise Martin

3 or 3 1/2 lb. chicken, thighs or breasts
1/2 tsp. thyme
1/2 tsp. marjoram

Let stand 1/2 to 1 hour. Roll in flour and fry in 1/4 inch hot grease or oil just long enough to brown on both sides. Remove each piece as it browns and place in shallow baking dish. Sprinkle with rosemary, parsley, pepper and salt. Pour the hot water into frying pan. Stir thoroughly. Pour over chicken.

Bake, uncovered, in a 375° oven for 45 minutes. Serves 6.

BROWN STEW

Shirley Manning

2 lb. beef, cut in 1/2 inch cubes
2 Tbsp. fat
4 c. boiling water
6 carrots
6 potatoes
6 onions

Prepare and quarter vegetables.

1 tsp. lemon juice
1 tsp. Worcestershire sauce
1 clove garlic
2 bay leaves
1 Tbsp. salt
1 tsp. paprika
1 tsp. sugar
Dash allspice or cloves

Thoroughly brown meat; add water, lemon juice, Worcestershire sauce, garlic, onion, bay leaves and seasonings. Simmer for about 2 hours. Add carrots and cubed potatoes and cook another 20 to 30 minutes. Remove meat and vegetables and thicken liquid for gravy.

CHEESE GRITS

Lois Bullard

1 1/2 c. grits
4 1/2 c. boiling water
1/2 tsp. salt
1 1/2 sticks margarine
1/2 lb. cheese, grated
3 eggs
2 tsp. seasoning salt
1 tsp. paprika
Tabasco sauce, to taste

Cook grits in boiling water until real thick. Add butter, beaten eggs and cheese, seasoning salt and Tabasco sauce. Pour into greased dish. Sprinkle paprika on top. Bake 1 hour at 300°.

CHICKEN FRIED STEAK

Tom Smiley

Use 1 slice good, tenderized round steak, cut into frying-sized pieces. Dip floured steak in slightly beaten egg mixture to which 2 tablespoons cold milk has been added. Melt fat in a heavy frying pan to a depth of 1/2 to 1 inch. Heat fat well, but not so hot that it smokes. Brown quickly on all sides. Lower heat and cook until tender. For tender crust, cook, uncovered, half of the time, then cover and finish cooking.

PORK CHOPS

Lois Crouch

6 pork chops
1 Tbsp. mustard
1 (10 oz.) jar Kraft's peach preserves
2 Tbsp. vinegar
Dash Tabasco sauce
1/2 tsp. Worcestershire sauce

Brown meat and cook until done. Combine remaining ingredients and heat.

BEEF TAMALE PIE

Bobbie Richardson

1 1/2 lb. lean ground beef
1/4 c. vegetable shortening
1 c. chopped onion
1 clove garlic, minced
1/2 c. chopped green pepper
1 (1 lb.) can tomatoes
1 can (8 oz.) tomatoes
1 (16 oz.) can whole kernel corn
1 Tbsp. salt
1 1/2 tsp. chili powder
1/4 tsp. pepper
1/2 c. yellow corn meal
Topping

Brown beef in oil in skillet. Add onion, garlic and green pepper and cook 2 to 3 minutes. Stir in tomatoes, corn and seasonings and simmer about 5 minutes. Mix corn meal and 1 cup water. Stir into first mixture, cover and cook slowly about 10 minutes.

(Cont'd.)

BEEF TAMALE PIE (Continued)

Pour into shallow 2 1/2 quart baking dish. Pour topping around edge of dish and bake at 375° about 20 minutes. Serves 6.

Topping - Heat in heavy saucepan:

1 1/2 c. milk
1 tsp. salt
2 Tbsp. butter

Gradually stir in 1/2 cup yellow corn meal and cook, stirring, until thickened. Remove from heat and stir in 1 cup grated Cheddar cheese. Stir in beaten eggs and cook a few minutes.

BARBECUE RIBS

Ruth Humphries

2 lb. ribs
2 onions
1/2 c. vinegar
1/2 to 1 c. tomato catsup
1/2 to 1 c. water
2 Tbsp. Worcestershire sauce
2 Tbsp. A-1 sauce
1 Tbsp. prepared mustard
2 Tbsp. brown sugar
1/2 tsp. salt
Garlic salt, to taste

Cut ribs into serving pieces; place in a heavy pan to brown while sauce is being made. Mix seasoning and water; bring to a boil. Sprinkle ribs with garlic salt; add chopped onions and the barbecue sauce. Bake at 350° for 2 hours.

CHICKEN RICE CASSEROLE

Edna Waddle

1 chicken, cut up for frying
1 c. raw rice (Big Ben)
1/2 envelope onion soup

Mix salt, pepper with raw chicken.

1 1/2 c. water
1 c. cream of chicken or mushroom soup

Put in greased casserole and bake at 325° for 1 1/2 hours.

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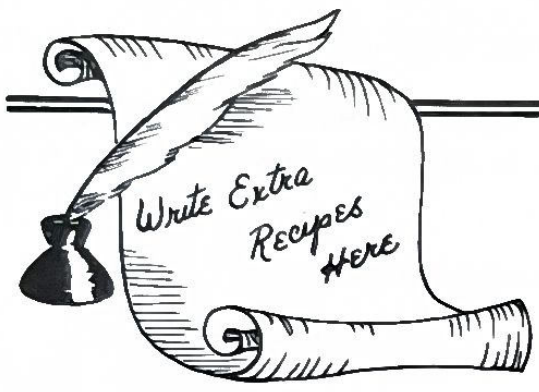
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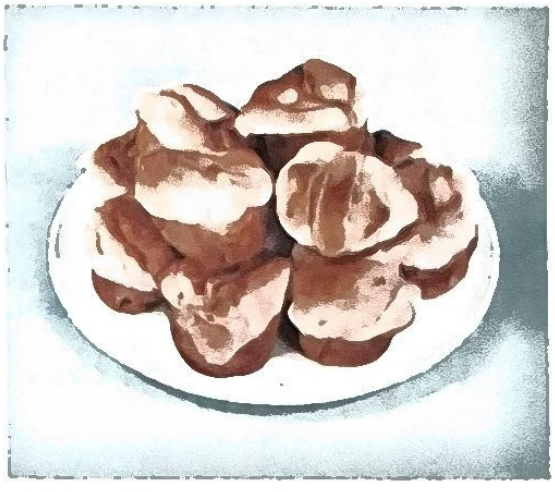
BREAD

ROLLS



PASTRY

COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN . . . . . 250 to 325 degrees
MODERATE OVEN. . . . 350 to 375 degrees
HOT OVEN . . . . . 400 to 450 degrees
VERY HOT OVEN . . . . 450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

DANISH KRINGLE

Bobbie Richardson

1 cake compressed or 1 pkg. dry granular yeast
1/4 c. warm water
2 c. sifted flour
1 1/2 Tbsp. sugar
1/2 tsp. salt
1/2 c. soft butter
1/2 c. milk, scalded and cooled
1 egg, separated

Soften yeast in lukewarm water. Mix flour, sugar and salt; cut in butter as for pastry. Combine milk, egg yolk and softened yeast; add to flour mixture and mix well. Chill, covered, for 2 to 48 hours in refrigerator.

Roll dough into a 12 x 20 inch rectangle. Spread a 6 inch center strip with beaten egg white, then with desired filling. Fold both sides of dough over filling with a 1 1/2 inch overlap and pinch dough to seal edge. Shape into an oval and place on greased baking sheet. Cover and let rise in a warm place for 35 minutes, or until doubled in bulk.

Bake in preheated 400° oven for 20 minutes. Spread icing over warm Kringle.

Pecan Filling:

2 c. pecans, chopped
1/2 c. butter
1 c. brown sugar

Confectioners Sugar Icing:

1 c. confectioners sugar
2 Tbsp. milk
1/4 tsp. vanilla extract

Mix all ingredients. Yield: 1 Kringle.

MEXICAN CORN BREAD

Sylvia Geraldine Carter

1 1/2 c. stone ground meal
1 tsp. soda
1 tsp. salt
1 1/2 tsp. baking powder
1 c. buttermilk
1/2 c. Wesson oil
3 eggs, mix
1 c. creamed corn
6 green onions, chopped fine
1 medium Bell pepper, chopped fine
1 c. grated cheese
1 or 2 hot peppers, chopped, roasted and peeled (4 oz. can El Chico)

Cook in 8 inch iron skillet. Pour in cold iron skillet, sprayed with Pam, or use Wesson oil. Preheat oven to 450°. Bake for 35 minutes.

Scatter Branch Community

REFRIGERATOR ROLLS

Patsy Pope

1 pkg. dry yeast
1/4 c. warm water
3/4 c. scalded milk
1/4 c. shortening
1/4 c. sugar
1 tsp. salt
3 c. sifted flour
1 egg

Soften yeast in warm water; combine milk, shortening, sugar and salt; cool to lukewarm. Add 1 cup of the flour to the milk mixture and beat well. Mix in yeast mixture and egg. Add remaining flour; mix well. Place in greased bowl and grease surface of dough. Cover, store in refrigerator at least 2 hours, or until needed, as much as 24 hours.

Two hours before serving time, shape dough on well floured surface. Rolls may be made into crescents, round rolls, or cut like biscuits. Place rolls in greased baking pan and let rise in warm place until double (1 1/2 to 2 hours). Bake at 400° for 12-15 minutes. Brush tops of rolls with melted butter before baking for extra richness.

DUMFUNNIES

Bernice Gentry

2 Tbsp. sugar
1 egg, beaten
1/2 tsp. salt
2 Tbsp. melted butter
3 c. flour
1 tsp. soda
1 c. buttermilk

Beat sugar into egg; add salt and butter. Sift soda with flour, add alternately with buttermilk and make a stiff dough. Turn out on floured board and knead. Place in a greased bowl and let stand 2 hours. Later roll to 1/4 inch thickness and cut in strips 1/2 x 2 inches and fry in deep fat.

May be eaten plain, or could be rolled in granulated sugar while still hot. Good plain or sugar coated.

MEXICAN JALAPENO BREAD

Cuba Freeman
Nelda King

3 c. corn bread mix
1/2 c. salad oil
1 large, grated onion
1 c. cream corn
1/2 c. Cheddar cheese, grated
1/4 c. chopped pimientos
Garlic, if desired
2 1/2 c. milk
3 beaten eggs
2 tsp. sugar
1/2 c. chopped Jalapeno peppers
1/4 lb. bacon, crispy and crumbled, fried

Mix all of the above and bake in a 375° oven in 8 x 8 inch pans for 35 minutes, or until good and brown.

HUSH PUPPIES — Viva Treadwell

2 c. corn meal
1/2 c. flour
2 tsp. baking powder
1 tsp. salt
2 Tbsp. onions, finely chopped
1 egg, beaten
3/4 c. milk to make a thick batter

Blend all ingredients and drop by teaspoon into hot fat and fry to a golden brown. Drain on paper towels. Serve hot. Real good fried where fish has been cooked.

BAKING POWDER BISCUITS — Jewel Walker

2 c. flour
2 tsp. baking powder
1 tsp. salt
1/4 c. shortening
7/8 c. sweet milk

Cut shortening into flour until in a crumbly stage. Blend all together and then turn out on a lightly floured bread board and knead twice. Pat or roll out to desired thickness, cut out biscuits and place them on buttered baking sheet and bake at 475° for 10 to 18 minutes, or until golden brown.

ICEBOX ROLLS — Coralie Cotten

Scald 1 cup milk and set aside to cool. Dissolve 1 package or 1 cake yeast in 1 cup warm milk. Mix together:

1 egg
1/2 c. sugar
5 Tbsp. melted Crisco

Add milk and yeast mixture. Add 3 cups flour; beat well. Sprinkle over 1 teaspoon salt; let stand a few minutes. Add enough flour to make a stiff dough; knead with hands until smooth. Place in greased bowl to rise until double in size.

Knead down; make into pan rolls, or can be kept in refrigerator for several days. Yield: about 5 dozen rolls.

REFRIGERATOR DOUGHNUTS — Coralie Cotten

3/4 c. Crisco
1 c. boiling water
1 c. ice water
3/4 c. sugar
2 eggs
1 cake yeast
6 c. flour
1 tsp. salt

Pour boiling water over shortening. Add ice water; add sugar, eggs and yeast, crumbled. Add flour and salt.

(Cont'd.)

REFRIGERATOR DOUGHNUTS (Continued)

Mix well and put in refrigerator until needed. Make in desired shape, rolls or doughnuts. Let rise until double in size and bake or fry.

CRESCENT ROLLS

Connie Dandy

Take out about 1/6 of the original recipe. Roll into a 12 inch circle. Cut 12 pie-shaped wedges. Dip each wedge in melted butter and roll up, from the wide side to the point. Let rise 4 to 5 hours. Bake 12 to 15 minutes in a 425° oven.

PINEAPPLE-CINNAMON TWIST

Bettie Smith

Take out about 1/6 of original recipe. Roll into rectangle, 12 x 18 inches. Spread pineapple mixture over entire surface:

1 small can pineapple
1/2 c. packed brown sugar
1 tsp. cinnamon

Fold dough in thirds. Cut into 12 (10 inch) strips. Twist each strip and fasten into circle. Let rise 4 to 5 hours. Bake 15 to 18 minutes in a 425° oven. Glaze with icing made of:

1/2 c. powdered sugar
1 Tbsp. orange, lemon or lime juice

SKILLET CORN BREAD

Linda Meazel

1 1/2 c. Aunt Jemima white corn meal
3 Tbsp. all-purpose flour
1 tsp. baking powder
1 tsp. salt
2 Tbsp. shortening
1 1/2 c. milk
1 egg, beaten

Sift together corn meal, flour, baking powder and salt. Melt shortening in an iron skillet in preheated oven (450°). Add milk and egg to dry ingredients. Add melted shortening; mix. Pour batter into hot skillet. Bake in a 450° oven for 20 to 25 minutes. Serve with butter or sweet milk; both are delicious!

CORN BREAD

Bea Jones

Sift:

1 1/4 c. flour
1 1/4 c. corn meal
1/2 c. sugar
1 tsp. salt
1 tsp. baking powder

(Cont'd.)

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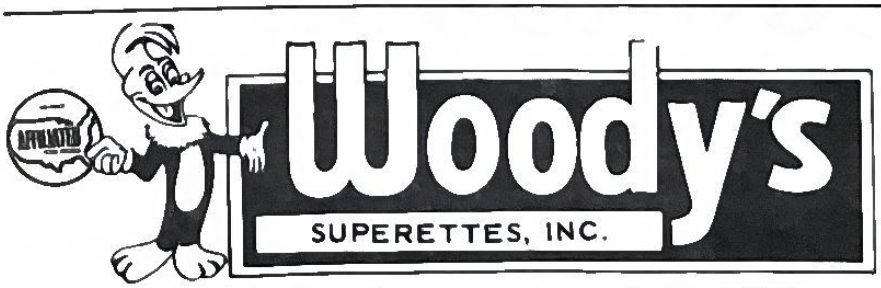

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CORN BREAD (Continued)

Add:

1 egg
1 c. milk
1/2 c. bacon drippings

Do not overbeat. Bake in skillet at 425° for 20 to 25 minutes.

HOT CAKES — Betty Agnes

1 egg
1 c. flour
1 Tbsp. meal
1 level tsp. baking powder
1 tsp. sugar
1/4 tsp. soda
1 c. buttermilk

Sift dry ingredients (except soda) together into a bowl. Add the buttermilk with the soda added and then the slightly beaten egg. Beat until smooth and fry in hot, greased skillet.

FRENCH TOAST — June Allen

2 eggs, slightly beaten
1/2 tsp. salt
1/4 c. milk
1 Tbsp. sugar (brown)
6 slices slightly dried bread

Mix eggs, salt, sugar and milk in shallow bowl. Dip both sides of the bread into the mixture so that they are soaked. Brown on both sides in skillet with small amount of oil in it.

DILLY CASSEROLE BREAD — Gerry Faye Cargile

1 pkg. active dry yeast
1/4 c. warm water
1 c. cream cheese, heated to lukewarm
2 Tbsp. sugar
1 Tbsp. minced onion
1 Tbsp. butter
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 unbeaten egg
2 1/4 to 2 1/2 c. all-purpose flour

Soften yeast in water. Combine in mixing bowl, creamed cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast. Add flour to form a stiff dough, beating well after each addition.

Cover, let rise in warm place (90°) until light and doubled in size (Cont'd.)

DILLY CASSEROLE BREAD (Continued)

(50 to 60 minutes), stir down dough. Turn into well greased 8 inch round or 1 1/2 or 2 quart casserole. Let rise in warm place until light (30 to 40 minutes). Bake at 350° for 40 to 50 minutes, until golden brown. Brush with butter and sprinkle with salt. Makes 1 round loaf.

BUTTERMILK PANCAKES

Murine Luckett

1 c. all-purpose flour
1 tsp. sugar
1/2 tsp. salt
3/4 tsp. baking powder
1/2 tsp. soda
1 egg
1 c. buttermilk

Sift dry ingredients in mixing bowl, then add 2 tablespoons melted butter, egg and milk, mix well. Fry in skillet or grill, using small amount of grease. When cakes form bubbles in skillet, turn and cook on other side. Turn once only.

APPLE DUMPLINGS

Ola Speight

1 c. flour
2 Tbsp. baking powder
1 tsp. salt
2 Tbsp. shortening
1/3 c. water or milk
4 apples
1/2 c. sugar

Mix and sift flour, baking powder and salt. Mix shortening in; add liquid, mixing until soft dough. Roll on floured board to 1/4 inch thickness. Pare and cut apples in halves. Cut the dough in 5 inch squares. Place an apple in the center; sprinkle with sugar and cinnamon. Moisten the edges of the dough. Bring the 4 corners together around the apple. Pierce with a fork to allow steam to escape.

Bake on greased tin in moderate oven until soft, about 25 minutes. Serve with warm cream or pudding sauce.

JELLY ROLL

Bennie Cares

3/4 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
3/4 c. sifted sugar
1 c. jelly, any flavor
4 eggs

Sift flour, measure and combine baking powder, salt and eggs in a mixing bowl. Place over smaller bowl of hot water and beat with mixer. Add sugar gradually until mixture becomes thick and light colored. Remove bowl and fold in flour and vanilla.

(Cont'd.)

JELLY ROLL (Continued)

Bake in a 15 x 10 inch pan, which has been lined with wax paper to 1/2 inch of edge of the pan. Bake in hot oven at 400° for 15 minutes. Quickly cut off crisp edge of cake. Turn out from pan at once on cloth covered with powdered sugar. Remove paper, spread jelly over cake and roll in cloth, cool.

NOODLES — Agnes Boyd

2 eggs
1 Tbsp. cream
1/4 tsp. salt
1/2 tsp. baking powder
Flour to make a stiff dough

Beat eggs and cream together. Add flour, salt and baking powder to make a stiff dough. Roll out very thin and cut in finger lengths. Spread out on wax paper for 1 hour. Cook 20 minutes in well seasoned chicken broth.

CRACKLING BREAD — Annie Lue Dickerson

1 1/2 c. corn meal
3/4 c. sifted flour
1/2 tsp. baking soda
3/4 tsp. salt
2 tsp. baking powder
1 c. sour milk
1 c. cracklings, diced

Sift dry ingredients together. Add milk and stir in cracklings. Form into oblong cakes and place in greased baking pan. Bake in hot oven (400°) for 30 minutes.

Makes 8 to 10 small cakes.

POTATO PANCAKES — Bertha Allen

3 c. grated potatoes
2 eggs, well beaten
1 1/2 Tbsp. flour
1/8 tsp. baking powder
1 tsp. salt
1 tsp. lemon juice

Pare large potatoes and cover with cold water. Let stand 12 hours. Pour off water and grate potatoes. Drain well. Add eggs; mix lightly. Stir in remaining ingredients. Drop from tablespoon onto hot well greased skillet and brown on both sides. Makes 12 pancakes.

DOUGHNUTS — Wilda Hefner

1 1/2 c. sugar
1/2 tsp. salt
1/2 c. butter
1 Tbsp. vanilla
1 1/2 c. sweet milk
3 egg yolks

(Cont'd.)

DOUGHNUTS (Continued)

6 tsp. baking powder
3 egg whites
3 1/2 c. flour

Cream butter and sugar together; add egg yolks, beaten well, then the milk and flour to make a soft dough, lastly, the egg whites, beaten stiff. Toss on a floured board and roll to 1/4 inch thickness. Fry in hot, deep fat.

CHEESE BISCUITS — Nina McLeod

1/2 lb. butter
1/2 lb. grated cheese
2 c. flour
1/4 tsp. salt
1/2 tsp. baking powder

Combine butter and cheese; add flour, salt, baking powder; knead slightly. Roll or pat out to 1/2 inch thickness and cut with a small glass cutter. Bake at 400° for about 10 minutes.

CREAM CHEESE TEA BISCUITS — Agnes Ornald

1/4 lb. butter
1 block Philadelphia cream cheese
1 c. plain flour
2 tsp. baking powder
1/2 tsp. salt
Jelly (preferably cherry)

Blend together butter, cream cheese, flour, baking powder and salt. Roll dough on a floured board and cut with a small biscuit cutter. Make a small depression in the center of each biscuit and fill with jelly. Bake on floured cookie sheet in a 400° oven until brown. Will make 2 or 3 dozen biscuits.

LOST BREAD — Allie Anderson

2 eggs
1 c. milk
1 Tbsp. cornstarch
1/2 tsp. nutmeg
1/2 tsp. cinnamon
Sliced bread

Beat eggs well, add sugar gradually and continue to beat. Add the cornstarch and when well mixed, add milk and spices. Let bread soak in this mixture. Fry in butter until light brown. Sprinkle with powdered sugar. Serve hot.

COFFEE CAKE

Bettie Ornald

1/2 c. sugar
2 c. flour
1 egg
1 large spoon butter
1 c. milk
1/2 c. brown sugar
2 tsp. vanilla
2 Tbsp. orange juice
1 c. raisins
1 c. pecans, chopped
1 tsp. baking powder
1 Tbsp. cinnamon

Cream sugar and butter together. Add egg; beat well. Add milk, flour, baking powder and flavoring. Mix thoroughly. Spread on cookie sheet or shallow, square pan. On top of dough, put raisins, chopped pecans, 1/2 cup brown sugar and sprinklings of cinnamon. Bake 20 minutes at 350°.

When brown, pour a little melted butter or margarine over the top of cake. Serve hot.

HUSH PUPPIES

Jewel Walker

2 c. corn meal
1 Tbsp. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 egg
2 c. buttermilk
8 Tbsp. chopped onion

Sift together corn meal, flour, soda, salt and baking powder. Beat egg; add milk and onion. Add to dry ingredients. When the fat is hot and fish are frying, add hush puppies by tablespoons. When done, they will float. Drain on paper towels.

The name "Hush Puppies" originated around the campfire when they were tossed to the hounds to keep them quiet.

Yields 12 servings.

APPLESAUCE BREAD

Earlene Crawford

2 c. flour
3/4 c. sugar
3 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. chopped nuts
2 eggs, well beaten
1 c. applesauce
2 Tbsp. Crisco oil

Combine all dry ingredients, then add nuts. Add eggs, applesauce and oil to dry ingredients. Stir until well blended. Bake at 350° for 50 minutes. Yield: 1 loaf.

DATE BREAD — Nelda Austin

1 1/2 c. boiling water
2 c. chopped dates
3/4 c. brown sugar
1/2 c. Crisco oil
2 eggs
2 1/2 c. sifted flour
1 tsp. soda
1 c. chopped nuts

Pour boiling water over dates; let cool. Combine sugar, Crisco oil and add eggs and stir into date mixture; add dry ingredients with nuts; blend well. Let stand in 2 greased loaf pans for 20 minutes before baking. Bake at 350° for 1 hour and 10 minutes.

APPLE BREAD — Shirley Manning

1 1/2 c. sugar
1/2 c. Crisco
3 eggs
1 1/2 c. fresh, grated apples
2 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. vanilla
2 Tbsp. buttermilk
1 c. chopped nuts
2 Tbsp. cinnamon
1 tsp. nutmeg

Cream sugar and oil. Add beaten eggs and apples. Mix in dry ingredients, vanilla, buttermilk and floured pecans; add spices. Pour into small loaf pans. Bake at 350° for 1 hour.

WAFFLES — Angie Benton

1 3/4 c. cake flour
3 Tbsp. baking powder
1/2 tsp. salt
1 Tbsp. sugar
3 egg yolks and whites
7 Tbsp. melted butter
1 1/2 c. milk

Sift flour, then measure, then sift together with the other dry ingredients. Beat egg yolks with the sugar; add butter, milk and the dry ingredients. Then fold egg whites into batter until they are barely blended.

BREAKFAST CAKE — Edna Bates

1 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
2 eggs
1 c. sugar
1 tsp. vanilla
1/2 c. hot milk
1 Tbsp. butter

Sift together the flour, baking powder and salt. Beat eggs until stiff, add sugar and beat.

(Cont'd.)

BREAKFAST CAKE (Continued)

Cream butter, then add hot milk to it. Pour butter and milk mixture into egg mixture and fold in sifted dry ingredients. Pour into greased pan; bake in a 350° oven for 25 minutes.

Topping:

1/4 c. butter
1 Tbsp. cream
2/3 c. brown sugar
1 c. nuts
1/8 tsp. salt

Combine and spread on cake. Brown for a few minutes.

CORN MEAL GRIDDLE CAKES — Bennie Angle

1 c. corn meal
Boiling water
4 Tbsp. flour
3 Tbsp. baking powder
2/3 tsp. salt
1 egg
1 c. milk

Scald meal with enough water to cover it. Let stand 5 minutes, then add flour and salt. Next, add batter with beaten egg and milk. Add baking powder last, beating well all of the time. Cook at once on hot, well greased griddle. Serves 6.

SPOON BREAD — Cletis Alney

2 c. milk
1/2 c. corn meal
1 tsp. salt
1 tsp. sugar
2 Tbsp. melted butter
3 eggs
1/2 tsp. baking powder

Scald milk and add corn meal. Cook until thick. Add salt, baking powder, sugar and butter. Beat the egg yolks and add to corn meal mixture. Beat egg whites to a soft peak and fold into batter. Pour into a well buttered 1 1/2 quart casserole and bake, uncovered, at 375° for 25 to 30 minutes.

This may be served with chicken hash, under creamed chicken or turkey.

HOT ROLLS — Sidney Allen

1 c. milk, scald
1 tsp. salt
3 Tbsp. sugar
3 Tbsp. Crisco

Dissolve yeast in 1/4 cup lukewarm water. Cool milk; add 1 beaten egg and 3 to 3 1/2 cups flour. (Cont'd.)

HOT ROLLS (Continued)

Add to other ingredients. Let rise until double in size; work down on floured board; roll out; cut in desired shapes and let rise. Bake at 375° until brown. Store remaining dough in refrigerator.

YEAST BREAD — Pauline Dane

2 2/3 c. lukewarm water
3 heaping Tbsp. yeast
6 Tbsp. sugar
1 1/2 Tbsp. salt
2 heaping Tbsp. shortening
6 c. flour
3 c. flour for kneading

Mix in dishpan, put all ingredients together as written, except flour for kneading, beat with spoon until creamy and smooth. Gradually add 1 cup flour at a time and knead with hands until firm. Let rise in same pan about 30 minutes.

Real good! Makes a monstorous amount.

EASY ROLLS — Kay D. Monday

1 can beer
2 Tbsp. sugar
3 c. Bisquick

Mix and pour into very hot, greased muffin pans; bake at 400° until brown.

RAISIN BREAD — Earlene Crawford

2 c. raisins
2 1/2 tsp. soda
2 1/2 c. hot water

Let this mixture soak for several hours. Cream:

1 Tbsp. Crisco
1 1/2 c. sugar
3 eggs
4 c. flour

Alternate with water drained from soaked raisins. Add raisins and 1 cup nuts. Pour into 5 (No. 2) cans and bake at 325° for 1 hour.

CORN MEAL BALLS — Sally Nalney

2 c. corn meal
1 c. flour
3 Tbsp. sugar
1 Tbsp. baking powder
1 tsp. salt
3 well beaten eggs
1 c. sweet milk

(Cont'd.)

CORN MEAL BALLS (Continued)

Mix in order given and drop by 1/2 teaspoon in deep, hot fat. Let cook until they pop over.

BANANA BREAD — Corinne Head

1 c. sugar
1/2 c. Crisco
2 eggs
4 Tbsp. sour milk
1 tsp. soda
1/2 c. nuts
2 c. flour
3 or 4 bananas

Cream shortening, sugar, eggs, milk, soda, nuts, flour and bananas. Bake at 350° for 1 hour in a loaf pan.

CORN MEAL MUFFINS — Pauline Dane

1 c. flour
3/4 tsp. baking soda
1 tsp. salt
1 tsp. baking powder
2 eggs
1 c. corn meal
1/4 c. melted Crisco
2 Tbsp. sugar
1 1/2 c. buttermilk

Sift flour with baking soda, salt and baking powder. Mix with corn meal. Combine bacon fat, sugar and eggs. Add buttermilk and combine with dry ingredients. Beat only until smooth. Fill well greased muffin tins 2/3 full. Bake at 425° for 15 to 20 minutes.

SNOW ROLLS — Allie Carson

1 pkg. dry yeast
3/4 c. warm water
2 c. flour
1/2 tsp. salt
1 1/2 tsp. sugar
2 Tbsp. melted Crisco

Dissolve yeast in warm water; mix dry ingredients; add melted shortening, kneading, and roll out 1/2 inch thick. Cut with biscuit cutter and let set for 30 minutes. Bake at 425° until brown.

CRANBERRY BREAD — Lois Bullard

2 c. flour
1 c. sugar
1/3 c. Crisco
1 egg
1 tsp. soda
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. cranberries
1/2 c. chopped nuts
1 small can orange juice
1 tsp. lemon extract

Bake in loaf pan at 350° for 1 hour.

TEXAS CORN BREAD — Gill Jones

1 c. yellow corn meal
1/2 c. flour
1 tsp. salt

Mix these 3 ingredients thoroughly; then add, without mixing:

1 c. buttermilk
1/2 c. sweet milk
1 egg
1 Tbsp. baking powder
1/2 tsp. soda
1/4 c. melted oleo

Grease the muffin pan or corn-stick pans well and heat. Now, stir up the mixture thoroughly and pour into the hot pans immediately. Bake at 450° until done.

GINGERBREAD — Betty Amous

1 c. brown sugar
1/2 c. Crisco
1 c. sorghum
2 eggs
2 tsp. cinnamon
2 tsp. ginger
1 tsp. salt
1 c. buttermilk
1 tsp. soda

Mix sugar, Crisco, eggs and sorghum together. Combine with first mixture, cinnamon, ginger and salt. Add buttermilk with soda. Pour into greased and floured pan and bake at 350° until done.

ANGEL BISCUITS — Ruth Humphries

1 pkg. dry yeast
1/4 c. lukewarm water
2 c. flour
1 tsp. baking powder
2 tsp. sugar
1/2 tsp. soda
1 tsp. salt
3 Tbsp. Crisco
1/2 c. buttermilk

Soften yeast in warm water and set aside. Measure dry ingredients together; cut in shortening; add buttermilk and yeast; stir. Store in refrigerator about 1 hour before baking, roll dough 1/2 inch thick, cut into biscuits, using a 2 inch cutter. Let rise 1 hour. Bake at 450° for 10 minutes.

MEXICAN CORN BREAD — Maurine Luckett

1 c. corn bread
1/2 tsp. salt
1/2 tsp. soda
2 eggs
1 c. buttermilk
1/2 c. cooking oil
1 (8 oz.) can cream-style corn

(Cont'd.)

MEXICAN CORN BREAD (Continued)

1 large onion
4 pods Jalapeno peppers
1 or 2 pimiento peppers
1/2 lb. medium sharp Cheddar cheese, grated

Mix corn meal, salt, soda; add sweet milk. Next, add eggs, one at a time, beating well after each. Pour in cooking oil and corn. Saute' 1 1/2 to 2 pounds ground steak in bacon drippings. Drain before adding onions. Brown 1 teaspoon corn meal in skillet. Pour 1/2 corn batter into skillet. Top with meat, onions, peppers in layers. Top with remaining batter.

Bake at 350°.

BANANA BREAD

Lois Bullard
Jane Meyers White

1/2 c. Crisco
1 c. sugar
2 eggs, lightly beaten
1 c. mashed bananas
1 tsp. lemon juice
2 c. flour
1/2 tsp. salt
1 Tbsp. baking powder
1/2 to 1 c. nuts

Mix quickly and bake at 350° for 1 hour.

SOURDOUGH BISCUITS

Coralie Cotten

1 pkg. yeast
1 c. warm water
2 c. buttermilk
3/4 c. corn oil
1/4 tsp. sugar
4 tsp. baking powder
2 tsp. salt
1/4 tsp. soda
6 c. flour

Dissolve yeast in warm water. Combine all ingredients; place dough in large, covered bowl in refrigerator. Pinch off dough you want to cook; make into biscuits; bake. This does not have to rise before baking.

ANGEL BISCUITS

Alys Shanks

2 pkg. dry yeast
1/2 c. warm water
5 c. flour
1/2 c. Wesson oil
1 tsp. soda
2 c. buttermilk
1/2 c. sugar
1 tsp. salt

Mix well all ingredients, roll out on floured board and cut with cutter. Bake at 350° until brown.

HOT WATER CORN BREAD

Chester Shanks

2 Tbsp. flour
3/4 c. boiling water
1 c. corn meal
1 tsp. salt
1 Tbsp. shortening

Melt shortening in pan or heavy skillet in which cake is to be cooked. Heat water to boiling and pour immediately over corn meal, flour and salt. Add melted shortening to skillet. Stir to blend well. As soon as mixture is cool enough to handle, shape into small, round cakes about 1/2 inch thick by putting between hands. Fry until golden brown on both sides.

BUTTERMILK PIE

Betty Myers

3 eggs
1 c. buttermilk
1 1/2 c. sugar
2 Tbsp. flour
3/4 stick oleo
1 Tbsp. lemon or vanilla flavoring
1 (9 inch) unbaked pie shell

Mix ingredients and put into unbaked pie shell. Bake at 275° for 10 minutes, then increase heat to 300° for about 50 minutes.

COCONUT CLOUD PIE

Coralie Cotten

1 Tbsp. unflavored gelatin
1/3 c. cold water
4 egg yolks
2/3 c. sugar
1 1/4 c. milk
1/8 tsp. salt
2/3 c. Angel Flake cocoanut
1 tsp. vanilla
1 tsp. lemon extract

Soften gelatin in cold water. Combine egg yolks and sugar; add milk and cook in heavy saucepan, stirring constantly, until custard coats a spoon. Add softened gelatin to hot custard. Stir until dissolved. Add salt and cool.

When mixture begins to thicken, fold in stiffly beaten egg whites, Angel Flake cocoanut, vanilla and lemon extract. Pour into baked pastry shell. Chill. To serve, sprinkle pie with cocoanut and make a wreath of whipped cream or Dream Whip.

BLUEBERRY PIE

Alys Shanks

Line a baked pie shell with 2 large bananas. Use 1 package of Dream Whip, prepared as package instructs. Add 1 cup powdered sugar and 1 (8 ounce) package cream cheese, crumbled and blended in Dream Whip. Pour over bananas and top with 1 can blueberry pie filling.

Scatter Branch Community

RAISIN CHESS PIE — Mable Drum

Mix 1 cup raisins with 1/4 cup sugar and 1/4 cup water; cook until tender. Cool; then add:

1 c. chopped pecans
1/2 c. oleo

Mix:

1 c. sugar
3 egg yolks

Add 1 tablespoon flour and 1 teaspoon vanilla and add to the raisins mixture. Mix well and pour into an unbaked pie shell. Cook at about 325° until slightly brown. Top with meringue when cool, return to oven and brown meringue.

PECAN PIE — Mrs. Jim Robertson

3 eggs
1 c. sugar
1 c. chopped nuts
1/2 stick butter
1 c. dark Karo syrup
1 Tbsp. flour

Mix all the ingredients together and bake in an unbaked pie crust for 45 to 50 minutes, until firm when tested with a knife. Bake at 350°.

MOLASSES PIE — Ola Speight

4 Tbsp. butter
3/4 c. sugar
3 eggs
2 Tbsp. flour
1/4 tsp. salt
1/4 tsp. soda
1/4 tsp. nutmeg
1 c. molasses
1 c. milk
1 tsp. vanilla

Cream butter and 1/2 cup of the sugar. Add the egg yolks and 1 egg white; beat well. Then mix and sift together the flour, salt, soda and nutmeg; blend with first mixture and add molasses. Scald milk, add gradually to mixture and then bring to the boiling point; remove from fire. Add flavoring and turn into baked pie crust. Bake at 325° until firm.

LEMON CREAM PIE — Maurine Luckett

1 1/4 c. sugar
5 Tbsp. cornstarch
1/2 tsp. salt
1/2 c. cold water
1/3 c. lemon juice
3 eggs, beaten
1 1/2 c. boiling water
1 Tbsp. butter or margarine
Few drops yellow food coloring
1 c. dairy sour cream
2 Tbsp. grated lemon peel

(Cont'd.)

LEMON CREAM PIE (Continued)

Combine sugar, cornstarch and salt in medium-sized saucepan and mix. Blend in cold water; stir in lemon juice. Add beaten eggs; mix well; add boiling water gradually; stir in butter. Bring to boil. Boil about 1 minute and remove from heat. Stir in coloring and lemon peel. Put in bowl and let stand 10 minutes, add sour cream and blend.

Pour into baked shell and chill 3 hours; top with meringue.

GOOD 'N RICH PEACH PIE — Ester Luckett

1 (No. 2 1/2) can sliced peaches
1 c. sugar
1/2 stick oleo
1 tsp. cinnamon
1 small box yellow cake mix

Pour peaches into baking dish. Add sugar, oleo and cinnamon. Combine 2/3 cup water with cake mix and beat 4 minutes. Pour this mixture evenly over peaches. Bake in preheated 350° oven for about 1 hour.

CHOCOLATE CREAM PIE — Mrs. C. W. Chilcoat

1 c. sugar
1 1/2 c. milk
3 level Tbsp. cocoa
3 Tbsp. flour
2 eggs
Butter, size of walnut
1 tsp. vanilla

Mix sugar, flour and cocoa. Add 2 egg yolks and beat until smooth. Add milk and cook until thick; add butter and vanilla. Pour into baked pie crust. Put meringue on top and cook until brown in a 325° oven.

MARSHMALLOW PIE — Cuba Freeman

3 egg whites
12 marshmallows
3 bananas

Bake crust; let cool. Slice bananas on crust. Beat eggs stiff. Melt marshmallows in double boiler. Pour marshmallows gradually in egg whites, beat and pile on top of bananas. Brown in a 325° oven.

LEMON MERINGUE PIE — Mrs. Iris Waddle

1 baked (9 inch) pie shell
7 Tbsp. cornstarch
1 1/2 c. sugar
1/4 tsp. salt
1 1/2 c. hot water
3 egg yolks, beaten
1/2 c. lemon juice
2 Tbsp. butter
Meringue for top of pie

Mix cornstarch, sugar and salt thoroughly in saucepan. Pour in hot water and cook over high heat, stirring constantly, until the mixture is thickened and translucent. Remove from heat and add the beaten egg yolks. Return to heat and cook over low heat, stirring constantly, for 4 to 6 minutes. Remove from heat, add butter and stir until melted. Add lemon juice and stir until well mixed. Cool before pouring into baked pie shell.

Top with meringue. Cook until golden brown at about 400°. Cool several hours away from drafts before cutting.

PINK LEMONADE PIE — Janice Weatherford, Ester Luckett, Jane Myers White, Mable Drum, Ruth A. Mashburn, Margaret Porter

1 can Eagle Brand milk
1 small can pink lemonade
1 small pkg. Cool Whip
1 tsp. vanilla

Combine milk, lemonade, Cool Whip and vanilla and blend with mixer until thickened. Pour into graham cracker crust and refrigerate for 2 to 3 hours before serving.

CHOCOLATE CREAM PIE — Nancy Madewell

3/4 c. sugar
3/4 c. flour
1/4 tsp. salt
1 Tbsp. margarine
3 egg yolks
2 1/4 c. sweet milk
1 tsp. vanilla
1/4 c. cocoa

In a 2 quart saucepan, mix sugar, flour, salt and cocoa; add egg yolks and enough milk to form a paste; then add the rest of the milk and blend well. Cook over medium heat in a heavy saucepan until thick. Remove from heat; add vanilla and margarine. Cool before pouring into a 9 or 10 inch pie crust.

Meringue:

3 egg whites
1/4 tsp. cream of tartar
1/3 c. sugar

Beat egg whites with cream of tartar added until egg whites stand in peaks, add sugar and continue beating until (Cont'd.)

all of the air bubbles are removed and the meringue is real glossy. Put on pie and bake at 400° until slightly brown.

DUTCH APPLE PIE

Ester Luckett

1/2 c. brown sugar
3/4 tsp. cinnamon
1/8 tsp. salt
4 c. cooked apples
2 Tbsp. flour

Combine sugar, salt, cinnamon and mix with apples. Pour in an unbaked pie shell. Add a top crust and bake at 325° for 45 minutes, or until brown.

COCONUT CREAM PIE

Frances Green

1 1/2 c. milk
3/4 c. sugar
4 Tbsp. flour
1 Tbsp. butter
1 tsp. vanilla
3 egg yolks
1 can coconut

Mix sugar and flour. Beat egg yolks and add 1/2 of milk to sugar mix. Then add egg mixture. Cook until thick and creamy. Remove from heat. Add butter, vanilla and coconut. Pour into baked pie shell. Cover with meringue and brown in hot oven.

GERMAN SWEET CHOCOLATE PIE

Viva Treadwell

1 pkg. (4 oz.) Baker's German sweet chocolate
1/4 c. butter
1 2/3 c. evaporated milk
1 1/2 c. sugar
3 Tbsp. cornstarch
1/8 tsp. salt
3 eggs
1 tsp. vanilla
1 unbaked (10 inch) pie shell
1 1/3 c. Angel Flake coconut
1/2 c. chopped pecans

Melt chocolate with butter over low heat, stirring until blended. Remove from heat; gradually blend in evaporated milk. Mix sugar, cornstarch and salt thoroughly. Beat in eggs and vanilla. Gradually blend in the chocolate mixture. Pourinto pie shell. Combine coconut and nuts.

(Filling will be soft, but will set while cooling.) Cool at least 4 hours before serving.

ICEBOX FRUIT PIE — Corinne Head

1 can pie cherries (filling mix)
1 1/4 c. sugar
1 can crushed pineapple
1/4 c. flour
Drop of red food coloring

Cook until thick. Sprinkle 1 package of orange Jell-O over mixture. Stir and cool 10 minutes. Next, add:

1 c. nuts
4 sliced bananas

Put into cooked pie shells. Top with whipping cream. This amount will make 2 pies.

FUDGE PIE — Alys Shanks

Melt in a heavy saucepan, 1 stick oleo. Remove from heat. Add:

3 Tbsp. cocoa
2/3 c. flour
1 c. sugar
3 well beaten eggs
1 tsp. vanilla

Blend all ingredients and bake in a 325° oven for 35 minutes.

MOCK APPLE PIE — Coralie Cotten

2 c. water
1 1/2 c. sugar
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 1/2 tsp. cream of tartar
1/4 lb. oleo
16 soda crackers

Boil water and sugar until dissolved. Add spices and crackers. Boil at least 5 minutes, or until crackers turn pink. Put in unbaked crust and put crust on top of pie. Bake at 375° until done.

COCOANUT PIE — Lois Crouch

1 1/2 c. sugar
3 eggs
1 tsp. vanilla
1 stick butter
1/4 c. flour
1/2 c. milk
1 1/2 c. shredded cocoanut

Blend all ingredients together and bake in a 9 inch unbaked crust for 1 hour at 325°.

FRUIT COBBLER

Ester Luckett
Mrs. Jim Robertson
Marie Cotten

1/2 c. butter
1 c. flour
3/4 c. milk
1 c. sugar
2 tsp. baking powder
1 can cherries or other fruit

Melt butter in baking dish; mix flour, sugar, baking powder and salt. Sweeten cherries to taste with sugar. Pour on top of batter.

FRESH LEMON PIE

Mable Drum

1 lemon (use grated rind plus juice)
1 c. sugar
1 c. Karo white syrup
4 eggs
3 Tbsp. oleo
1/3 c. flour

Mix sugar and flour; add beaten eggs, Karo syrup and juice. Add melted oleo and beat well. Bake in unbaked pie shell 45 minutes at 275°. Remove from oven before fully set.

KEY LIME PIE

Gerry Faye Cargile

3 egg yolks
1 (15 oz.) can sweetened condensed milk
4 Tbsp. sugar
1/2 c. lime juice
1 Tbsp. cornstarch
1 baked or crumb (9 inch) pie shell
3 egg whites
6 Tbsp. sugar

Beat egg yolks lightly. Blend with condensed milk, 4 tablespoons sugar, lime juice and cornstarch in top of double boiler. Whip over hot water a few minutes until slightly thickened. Turn into pie shell, which has been baked.

Beat egg whites until foamy. Begin adding sugar gradually and continue beating until very stiff. Pile on top of pie, being sure to place meringue against pie crust. Bake in a moderate oven, 400°, until lightly browned, about 8 to 10 minutes.

Cool on rack away from draft. Chill.

COCOANUT PIE

Ester Luckett

3 eggs, slightly beaten
1/2 c. melted butter
1 tsp. lemon juice
1 Tbsp. flour
1 c. flaked cocoanut

Blend well and pour into an unbaked pie crust. Bake at 350° for 40 minutes.

CUSTARD PIE — Debbie Thompson

Blend:

4 eggs, slightly beaten
1 tsp. vanilla
1/2 c. sugar
1/2 tsp. salt
1 1/2 c. scalded milk

Pour into an unbaked pie shell and sprinkle with nutmeg. Bake at 400° for 25 to 35 minutes. Chill before serving.

CHOCOLATE PIE — Wilda Hefner, Jewel Walker

5 Tbsp. cocoa
1 c. sugar
2 1/2 c. cold milk
4 egg yolks, beaten
4 Tbsp. flour
1/2 tsp. salt
2 Tbsp. butter
2 tsp. vanilla

Blend flour, cocoa, sugar and salt; stir in 2 cups milk to make a smooth mixture and heat in double boiler or heavy saucepan over low heat. Beat egg yolks, add flour and remaining milk and mix until smooth, stir constantly, add butter and vanilla. Pour into baked pastry shell; top with meringue: 4 egg whites, beaten until they stiffen and stand in peaks with a pinch of baking powder added before beating. Add 4 tablespoons sugar and 1/2 teaspoon vanilla.

Bake at 350° until meringue is lightly browned.

JEFF DAVIS PIE — Jewel Walker

3 c. sugar
1 c. butter
1 Tbsp. flour
1/4 tsp. salt
1 tsp. vanilla
4 eggs
1 c. milk

Cream sugar and butter, blend flour, salt and vanilla into mixture and beat well. Add eggs, then stir milk into mixture. Line 2 (9 inch) pie pans with pie crust, pour in filling and bake at 450° for 10 minutes. Reduce heat to 350° for another 30 minutes, or until firm when tested with a knife.

EGG CUSTARD — Mrs. Iris Waddle

2 c. milk
4 eggs
1 c. sugar
1/4 tsp. salt
1 tsp. vanilla
Nutmeg

(Cont'd.)

EGG CUSTARD (Continued)

Scald milk; pour over slightly beaten eggs and sugar. Add salt and vanilla; pour into unbaked crust; sprinkle with nutmeg. Bake at 350° for 10 minutes, reduce heat to 300° and bake until knife comes out clean when inserted in custard.

PINEAPPLE PIE — Daisy Barker

1/2 stick oleo
1 Tbsp. corn meal
1 (8 oz.) can crushed pineapple
1 3/4 c. sugar
4 eggs
1 (3 1/2 oz.) can cocoanut

Bake at 450° for 10 minutes, reduce to 325° for 30 to 40 minutes.

OSGOOD PIE — Coralie Cotten, Lois Bullard

2 c. sugar
1/2 c. butter
4 egg yolks
4 beaten egg whites
3 Tbsp. vinegar
1 tsp. allspice
1 c. pecans
1 c. raisins

Cream butter and sugar; add other ingredients. Fold in whites of eggs, well beaten. Bake in unbaked crust at 350° for 45 minutes.

MARSHMALLOW BANANA PIE — Alys Shanks

1 1/4 c. graham cracker crumbs
1/4 c. butter
1/2 c. Pet milk
1/4 c. sugar
32 marshmallows
1 Tbsp. grated lemon rind
1/4 c. water
1 1/2 c. ripe bananas
1/4 c. lemon juice

Press graham crackers and butter in bottom of pan and sides for crust. Put the filling in the double boiler: 32 marshmallows, milk; stir over boiling water until melted. Remove from heat and add lemon rind, lemon juice and water. Fold in 1 1/2 cups finely mashed, ripe bananas. Chill and whip Pet milk (ice cold) until stiff. Fold into marshmallows. Chill until stiff and ready to serve.

SWEET CREAM PIE — Nancy Madewell

1 c. sugar
1 c. sweet cream
1 tsp. vanilla
2 Tbsp. flour
Pinch of salt
1 tsp. nutmeg
3 eggs

Cream sugar and cream, add beaten eggs and slowly blend in rest of ingredients. Bake in an unbaked pie shell at 350° until you can touch center and will stand up.

CHESS PIE — Florene Owens

2 c. sugar
6 Tbsp. cold water
1 c. butter, melted
3 eggs
3 Tbsp. corn meal
1 Tbsp. flour

Beat eggs; add sugar, melted butter, water and corn meal. Blend well and pour into an unbaked pie shell and bake for 45 to 50 minutes at 350°. Test with a knife blade for firmness of pie.

CHESS PIE — Betty Myers

1 1/2 c. sugar
1 Tbsp. flour
1 Tbsp. corn meal
1/2 c. evaporated Carnation milk
1/4 c. oleo
3 eggs, beaten with a fork
Little vanilla flavoring

Cook in an unbaked pie shell until crust browns, around 350°.

CHESS PIE — Minnie J. McClellan

2 c. sugar
3 eggs, beaten
1 stick butter
1 c. cocoanut
1 Tbsp. meal
1 c. drained pineapple
Dash of salt

Cream butter and sugar; add eggs, meal and flour. Mix well; then add pineapple and cocoanut. Pour into unbaked pie crust. Cook at 350° until golden brown.

LEMON CHIFFON PIE

Thelma Owens

4 eggs
Grated rind and juice of 1 lemon
1/2 Tbsp. flour
1/4 c. sugar
1 c. boiling water

Previously bake pie shell. Beat egg yolks until thick and light. Add lemon rind and juice. Blend in flour and sugar and mix the first mixture into them. Gradually add boiling water and cook in a double boiler until thick. Beat egg whites until stiff and blend 1/2 of egg whites into mixture that is cooked.

Turn into the baked shell. Add an additional 2 tablespoons of sugar to remaining egg whites and beat only enough to blend. Pile on top of filling and place in oven to brown.

PECAN PIE

Nancy Madewell
Maurine Luckett
Earlene Crawford
Ester Luckett
Shirley Manning
Ruth Humphries

3 eggs, slightly beaten
1 c. sugar
1/2 c. white syrup
1 c. pecans
1 Tbsp. flour
3 Tbsp. butter
1 tsp. vanilla

Blend ingredients together well and pour into an unbaked pie shell. Bake at 325° for 45 to 50 minutes.

QUICK PEACH COBBLER

Marie Cotten

Batter:

1/2 c. sugar
2 Tbsp. oleo
3/4 c. all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
1/2 c. milk

Sift flour, baking powder and salt together in a small bowl. Cream soft butter and sugar together. Add flour mixture alternately with milk; mix well. Pour into well greased 9 x 9 inch pan. Place fruit ingredients in a saucepan and heat to boiling. Pour boiling mixture over batter. Sprinkle the top with sugar and place in a 375° oven for 35 to 40 minutes, or until brown on top.

Fruit:

2 1/2 c. sliced peaches
1 c. water
1 c. sugar
1 Tbsp. butter

LEMON CHIFFON PIE

Hazel Graham

3 egg yolks
1/2 c. sugar
1/8 tsp. salt
1/4 c. lemon juice
3 egg whites, beaten stiffly
1/2 c. sugar

Beat egg yolks until thick and lemon colored. Add sugar, salt, lemon juice and fruit rind; mix well. Cook over hot water for 10 minutes; stir until thickened. Makes 1 pie or 8 tarts.

PINEAPPLE CREAM PIE

Maurine Luckett

3/4 c. sugar
1 Tbsp. lemon juice
1/4 c. all-purpose flour
1/2 tsp. salt
1 (1 lb. 4 oz.) can crushed pineapple, undrained
1 c. dairy sour cream
3 eggs, slightly beaten

In saucepan, combine 3/4 cup sugar, flour and salt; combine rest of ingredients and cook until it thickens and bubbles. Cook and stir for 2 minutes. Stir a small amount of mixture into yolks and return to hot mixture. Spoon into baked pie shell and top with meringue.

ANGEL PIE

Frances Green

Crust:

4 egg whites
1/3 tsp. cream of tartar
1 c. sugar

Beat egg whites until foamy, add cream of tartar and continue beating until egg whites begin to stiffen, then add sugar, 1 tablespoon at a time, and beat until stiff. Place in 9 inch greased pie pan and shape meringue pie shell. Bake at 250° for 1 1/2 hours.

Pie Filling:

4 egg yolks
1/2 c. sugar
1 Tbsp. lemon juice
2 Tbsp. butter
Rind of 1 lemon

Beat egg yolks slightly, add sugar and lemon juice and cook in a heavy saucepan over low flame and stir constantly until mixture becomes thick, add butter and lemon rind. Next, spread bottom of baked meringue with Cool Whip and then add cooked filling and remainder of Cool Whip.

HEAVENLY PECAN PIE — Daisy Barker

3 egg whites
1/4 c. water
1 c. chopped nuts
1 c. sugar
1 Tbsp. vanilla

Cook water and sugar until syrup threads. Pour over stiffly beaten egg whites; beat again until peaks form. Add vanilla and nuts. Pour into baked pie shell and brown at 350° until brown.

DATE PIE (2 pies) — Mrs. Joe Freeman
Given by her daughter, Lois Goodwin

2 c. sugar
1 c. nuts
1 c. dates
1 c. butter or oleo
2 Tbsp. vinegar
4 eggs
2 unbaked crusts
1 tsp. each: nutmeg, cinnamon, allspice and cloves

Mix and cook at 325° until done.

COCONUT PIE — Delia Barrett

1 c. sugar
3 whole eggs
1 c. coconut
1/2 c. milk
1/4 c. butter
1 tsp. vanilla

Cream vinegar and butter; add eggs, one at a time, beating after each addition. Soak coconut in the milk while mixing the other ingredients. Bake in an unbaked crust for 30 minutes at 350°, or until done.

OLD-FASHION PECAN PIE — Faye Davidson

3 eggs
Pinch of salt
1 c. dark Karo syrup
2/3 c. sugar
1 c. pecans

Beat eggs and add all other ingredients. Bake in an unbaked pie crust at 350° for 50 minutes.

CHESS PIE — Edna Waddle

6 eggs
3 c. sugar
2 Tbsp. Karo syrup
2 sticks oleo
2 Tbsp. vanilla
2 unbaked pie crusts

(Cont'd.)

CHESS PIE (Continued)

Cook at 350° for about 50 minutes, or until pie is set in center.

For a coconut chess pie, add 1 cup coconut to recipe.

For a pineapple chess pie, add 1 cup drained crushed pineapple. Recipe makes 2 pies.

SPECIAL CARAMEL PIE (2 pies) Tula Hazelwood

3 c. sugar
3 c. sweet milk
2 Tbsp. flour
1/2 stick oleo
6 eggs
2 Tbsp. vanilla

Divide sugar and brown 1 1/2 cups in a heavy iron skillet or heavy saucepan. Heat the milk with 2 tablespoons of the remaining sugar and add to the browned sugar and stir until sugar is dissolved.

Separate the eggs; beat yolks; add rest of sugar, softened oleo and vanilla; beat until creamy and then add to the browned sugar mixture and stir until mixture is thick and smooth. Pour into 2 baked pie shells; cool.

Beat egg whites until they peak, then add 2 tablespoons sugar for each egg white and beat. Add to the cooled pies and brown in a 350° oven. Cool several hours before serving.

ALMOND HERSHEY PIE J. Smithy

Melt 2 big (9 3/4 ounce) almond Hershey bars; allow to cool a bit. Whip 1/2 pint whipping cream and add 1/2 teaspoon vanilla (no sugar). Fold into chocolate until blended. Pour into graham cracker crust. Chill to set; then top with 1/2 pint whipping cream with just a trace of sugar.

BROWNIE PIE Sue Donolton

1 stick butter
1/3 c. cocoa
1 c. sugar
1/2 c. flour
2 eggs
1/2 c. nuts
1 tsp. vanilla

Mix cocoa, sugar and flour; add eggs, one at a time; beat well. Add nuts and vanilla. Pour into a well greased pie pan. Bake at 325° for 25 minutes. Serve with ice cream or whipped cream.

OATMEAL PIE

Coralie Cotten

3 eggs, beaten
2/3 c. sugar
2/3 c. butter
1 Tbsp. brown sugar
2/3 c. oatmeal
2/3 c. white Karo syrup
1 tsp. vanilla

Combine all ingredients and bake in an unbaked pie shell at 350° for 1 hour.

PINEAPPLE REFRIGERATOR PIE

Ruth Humphries

24 graham crackers
1 c. confectioners sugar
1 tsp. cinnamon
1 c. whipping cream
1/2 c. butter
1 egg
1 (8 oz.) can crushed pineapple, drained

Use a crumb crust. Filling: Cream butter; add sugar slowly. Mix well, add unbeaten egg and whip thoroughly. Smooth the mixture over crumb-lined crust. Whip cream; fold in pineapple. Cover the pie with whipped cream. Add the remaining crackers, crushed fine, over the whipped cream. Cool for 6 hours.

RICH LEMON PIE

Patsy Pope

1 (9 inch) cookie crust
1 can sweetened condensed milk
1/2 c. lemon juice
1 tsp. grated lemon rind
3 egg yolks

Prepare crumb crust and chill. Combine milk, lemon juice, lemon rind and egg yolks. Blend with mixer until thickened. Pour into pie shell.

Meringue:

3 egg whites
1/4 tsp. cream of tartar
1/2 tsp. vanilla
6 Tbsp. sugar

Beat egg whites with cream of tartar and vanilla until soft peaks form. Gradually beat in sugar. Continue beating until stiff peaks form. Place on pie and bake in slow oven (325°) for 12-15 minutes, until golden brown.

COCONUT PIE — Nora Thrasher

1 1/2 c. sugar
2 c. milk
3 Tbsp. cornstarch
1/2 tsp. salt
2 tsp. vanilla
3 eggs
1 c. coconut

Blend and put in an unbaked pie shell. Bake at 350° until firm.

SQUASH PIE — Lois Goodwin

1 c. sugar
3 egg yolks
1 Tbsp. oleo
1 Tbsp. flour
Milk and squash enough to fill an unbaked pie crust

Use all ingredients and all kinds of spices. Bake as you would a sweet potato pie at 350° until firm.

BUTTERMILK PIE — Ester Luckett

1 stick butter
2 c. sugar
2 Tbsp. flour
Juice of 1/2 lemon
5 eggs
1 c. buttermilk

Mix well and pour into an unbaked pie shell. Bake at 325° until firm.

CARAMEL SKILLET PIE — Frances Green

2 c. sugar
5 Tbsp. flour
5 eggs, separated
2 c. milk
3 Tbsp. butter
1 tsp. vanilla
2 Tbsp. butter

Put 1 cup of sugar in an iron skillet and place over low heat to melt. Just before the sugar finishes melting, add the butter and continue melting. Mix the other cup of sugar, 5 tablespoons flour and 1/2 cup milk and salt in a bowl. Combine 5 egg yolks and 1 1/2 cups milk. Put egg mixture together with flour mixture and beat lightly. Pour this into the skillet with the melted sugar and butter. Stir constantly. Cook over medium heat until mixture is smooth and thick, lower the heat and add vanilla.

Pour into a baked pie shell and cover with meringue. Brown pie in a 350° oven for 5 to 10 minutes.

PINEAPPLE PIE - ICEBOX — Lois Crouch

1 can Eagle Brand milk
Juice of 3 lemons
1 small can crushed pineapple
1 (39¢) carton Cool Whip
1 chopped banana
1 c. pecans

Combine all ingredients and put in crumb crusts. Refrigerate until ready to serve.

CREAM CHEESE PIE — Betty Ables

1 (8 oz.) pkg. cream cheese
3/4 c. powdered sugar

Cream cheese and sugar. Whip 1 box of Dream Whip, fold this in, then add 1 large can of drained pineapple. If desired, add 1 cup of nuts. Put in crumb crust and refrigerate.

LEMON CHESS PIE — Delia Barrett

4 eggs
1 1/2 c. sugar
1 Tbsp. flour
1 Tbsp. meal

Add:

Juice of 1 1/2 lemons (grate the rind)
3/4 stick butter
1/4 c. milk

Pour into an unbaked pie shell. Cook for 30 minutes at 350°.

JAM PIE — Mrs. Joe Freeman
Given by daughter, Lois Goodwin

1 c. jam
1 1/2 c. sugar
1/2 c. butter or oleo
1 c. sweet milk
5 eggs
4 Tbsp. flour

Mix and bake in an unbaked pie crust. Bake at 325° until done, about 40 minutes.

HAWAIIAN PIE — Norma Monday

2 (9 inch) pie shells
1 box orange Jell-O
1 c. sugar
1 (No. 2) can crushed pineapple
2 eggs

Beat eggs well; add Jell-O, sugar, juice from pineapple and enough water to make 2 cups liquid. (Cont'd.)

HAWAIIAN PIE (Continued)

Bring to a boil. Stir constantly. Allow to cool. Slice 2 or 3 bananas in bottom of pie shell, pour cooled mixture over bananas, refrigerate until set. Top with whipped cream.

CHESS PIE — Lois Bullard

1 1/2 c. sugar
1/2 c. condensed milk
1 stick butter, melted
2 eggs
1 Tbsp. flour
1 Tbsp. meal
1 tsp. vanilla
1 tsp. lemon extract

Mix and pour into an unbaked crust. Bake slowly until done, 325° for 45 minutes.

SWEET POTATO PIE — Kay Smith, Lois Bullard, Ardis Jones

2 c. sweet potatoes, cooked and mashed
1/2 c. milk
1/3 c. corn syrup
1/2 c. white sugar
1/2 c. brown sugar
1 stick margarine
1 tsp. vanilla
1/4 tsp. nutmeg

Mix and bake in crust at 300°. Makes 1 large pie or 2 small ones.

DEWBERRY COBBLER — Jewel Walker

1 qt. dewberries
2 c. sugar
2 Tbsp. flour
1 stick butter

Bring to boil over slow heat, stirring, until sugar dissolves and is well mixed. Pour into deep casserole dish, which has been lined on sides with pie crust dough - not bottom. Cover top with pie dough. Slit top in several places to allow air to get in. Bake 35 minutes in a 375° oven, or until brown.

FRUIT COBBLER — Ruth Humphries

1 can fruit, or fresh fruit
1 can biscuits
Oleo
Sugar

Place fruit into saucepan; if fruit is not sweetened enough, then sweeten to taste, and bring to a boil. In a baking dish, put 1/2 of the fruit. Roll out biscuits real thin and place over fruit; dot with butter and sugar and bake until brown. (Cont'd.)

FRUIT COBBLER (Continued)

Take from oven and repeat with another layer of fruit, biscuit strips, butter and sugar. Bake again until brown. Bake in a 450° oven.

IRISH POTATO PIE — Rodrick Hammonds

1/2 c. butter
3/4 c. sugar
1/4 c. canned milk
Nutmeg and cinnamon
3 eggs, well beaten
1 c. cooked Irish potatoes, mashed

Blend and bake in an unbaked pie crust at 325° until firm, about 40 minutes.

ORANGE BAVARIAN CREAM PIE — Louise Martin

1 pkg. orange gelatin
1 c. hot water
1/2 c. sugar
1/4 tsp. salt
1 Tbsp. lemon juice
1/2 c. orange juice
1 c. heavy cream, whipped, or Cool Whip
1 (11 oz.) can Mandarin oranges, drained
1 (9 inch) graham cracker crust

Dissolve gelatin in hot water; stir in sugar, salt and juice. Chill until thickened. Slowly fold in whipped cream or Cool Whip; add oranges. Pour into pie shell. Chill for 2 or 3 hours.
Yield: 6 or 8 servings.

CHERRY CHEESE PIE — Ruth A. Mashburn

Beat together until creamy:

1 (8 oz.) pkg. softened cream cheese
1/2 c. sugar

Blend in 2 cups Cool Whip. Pour into graham cracker crumb crust. Top with 1 cup canned cherry pie filling. Chill about 3 hours before serving.

CHOCOLATE CREAM PIE — Nelda King

4 Tbsp. cocoa
1 c. sugar
6 Tbsp. flour
1/2 tsp. salt
2 1/2 c. milk
3 egg yolks, slightly beaten
2 Tbsp. butter
3 egg whites
6 Tbsp. sugar
1 baked pie crust

(Cont'd.)

CHOCOLATE CREAM PIE (Continued)

Combine cocoa, sugar, flour, salt and milk and heat in double boiler. Cook until thickened. Stir often; stir in egg yolks. Cook 2 minutes; add butter and vanilla. Cook; turn into pie crust.

Beat the egg whites, adding the sugar, 2 tablespoons at a time, until mixture stands in peaks. Spread on filling and bake in a 300° oven for 20 minutes.

RITZ CRACKER PIE — Betty Myers, Jewel Miller, Ruth Humphries, Shirley Manning

3 egg whites
1 c. sugar
1 tsp. baking powder
1 c. chopped nuts
20 Ritz crackers

Beat egg whites until stiff, add all the ingredients and blend well. Pour into pie plate and bake 25 minutes at 350°. Let cool 4 hours and top with Dream Whip and refrigerate.

CHERRY CREAM PIE — Mrs. R. L. Moore

Crust:

1 1/2 sticks butter
2 c. flour
2 Tbsp. sugar
1/2 c. nuts

Mix and pack in long pan and cook for 20 minutes at 350°.

Filling:

1 (8 oz.) pkg. cream cheese
2 c. powdered sugar
2 envelopes Dream Whip, mixed according to box instructions

Blend together and put in crust. Top with cherry pie filling.

STRAWBERRY FROZEN PIE — Clemie Dooley, Ruth Humphries

1 (8 oz.) pkg. cream cheese, softened
1 pkg. Dream Whip
2 (10 oz.) pkg. frozen, sliced strawberries
1 graham cracker crust

Blend cream cheese and Dream Whip. Reserve 1/2 cup berries; add the rest to cheese mixture.

(Cont'd.)

STRAWBERRY FROZEN PIE (Continued)

Pour into crust. Freeze firm. Remove from freezer 5 minutes before serving. Cut in wedges. Serve topped with your reserved berries.

LEMON MERINGUE PIE — Ruth Humphries

1/2 c. sifted flour
1 c. water
3 egg yolks, beaten with 1 white
1/4 c. lemon juice
1 1/4 c. sugar
1/3 c. milk
1/2 Tbsp. oleo
Grated rind of 1 lemon

Combine flour with sugar in top of double boiler; add water, milk and eggs. Cook until thick. Remove from fire; add lemon juice, oleo and lemon rind. Cool; pour into baked pie shell. Stiffly beat 2 egg whites; add 4 tablespoons sugar and 1/2 teaspoon salt. Place on pie and bake until brown.

PECAN CRUMB PIE — Bobbie Richardson

3 eggs
1/2 tsp. baking powder
1 c. sugar
Pinch of salt
11 graham crackers
2 c. chopped pecans
1 tsp. vanilla

Beat eggs and baking powder. Add sugar very slowly. Beat until very stiff. Crush graham crackers. Fold crumbs and pecans into egg mixture. Add vanilla and spread in heavily buttered pie pan. Bake at 350° for 30 minutes. Chill at least 4 to 5 hours. Good served with vanilla ice cream or whipped cream!

CHOCOLATE PIE — Bernice Gentry Maurine Luckett Mrs. John Neeley

3 eggs
1 1/4 c. sugar
4 Tbsp. flour
1 small can Pet milk
1 c. water
1 Tbsp. butter
1 tsp. vanilla
4 Tbsp. cocoa

Combine egg yolks, cocoa, flour and milk in a heavy saucepan and blend until smooth. Add water and cook over low heat until thick, remove from heat and add butter and vanilla as desired. Beat egg whites on high speed and add 2 tablespoons sugar and vanilla. Pour pie filling into prepared pie crust and put on meringue. Cook at 400° until brown.

QUICK RAISIN BAKE — Ester Luckett

1 c. brown sugar
2 1/2 c. boiling water
2 Tbsp. butter

Blend and put on stove and simmer. Meanwhile, in another container, add:

1/2 c. sugar
1/2 c. raisins
1/4 tsp. cloves
1/2 tsp. cinnamon
1 c. flour

Combine and drop by spoonful into the first mixture and bake in a greased baking dish for 30 minutes at 450°.

LAZY DAY CHERRY PIE — Mrs. Laura Dickerson
Age 98
Albuquerque, New Mexico

Make thin batter of:

1 c. sugar
1 c. flour
1 level tsp. baking powder
1 c. sweet milk

Combine ingredients for batter and pour into a greased Pyrex baking dish. Drain the juice from 1 can cherries and pour on top of the batter. Bake at 300° until batter browns.

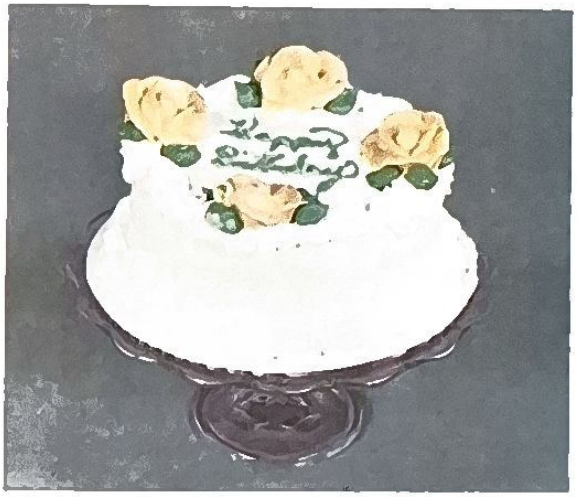
Mix the juice from the can of cherries with:

1/4 c. sugar
1 Tbsp. flour
2 Tbsp. butter

Combine sugar, flour and butter and cook until thick. Serve sauce over hot pie.

Other fruits may be used instead of the cherries in making this pie.

* * EXTRA RECIPES * *



CAKES

COOKIES

DESSERTS

IF YOU COUNT CALORIES

APPETIZERS, PICKLES, RELISHES

Shrimp Cocktail (½ c.) 100	Dill Pickle (1 large) 15	Pickle Relish (1 T.) 14
Crab Paste (1 t.) 10	Sour Pickle (1 large) 15	Mustard Pickle Relish (1 T.) . . 25
Melon Balls, frozen (1 c.) . . . 160	Sweet Pickle (1 med.) 20	Relish Cheese Spread (1 oz.) . . 70
Pate de fois gras (1 T.) 84	Cucumber Pickles (6 slices) . . . 29	Chili Sauce (1 T.) 15

SOUPS, SALADS, VEGETABLES

Bean Soup (1 c.) 191	Cole Slaw (1 c.) 102	Asparagus (6 spears) 21
Beef Soup (1 c.) 100	Gelatin, with fruit (sq.) 139	Green Beans (1 c. cooked) . . . 25
Chicken Soup, cream (1 c.) . . 200	Mixed greens, with	Broccoli (½ c.) 22
Clam Chowder, milk (1 c.) . . 200	French Dressing (½ c.) 50	Corn (1 ear) 85
Vegetable Soup (1 c.) 82	Waldorf (½ c.) 140	Peas, canned 170

MEAT, SEAFOOD, POULTRY

Hamburger, reg. (3 oz.) . . . 245	Catfish (3 oz.) 168	Chicken (small leg, fried) 64
Roast, lean only (3 oz.) 110	Lobster Newburg (½ c.) 185	Baked Chicken (2 slices) . . . 158
Beef steak, round (4 oz.) . . . 288	Pink Salmon, canned (3 oz.) . 122	Stewed Chicken (½ breast) . . 207
Pork Chops, lean (1.6 oz.) . . 120	Fried Clams (10) 250	Turkey, roasted (1 slice) . . . 100
Pork Roast, lean (2.2 oz.) . . 160	Tuna, canned (3 oz.) 169	Creamed Turkey (1 c.) 430

BREAD, ROLLS, PASTRY

Cinnamon Bread (1 slice) . . 130	Hamburger Roll (1) 150	Apple Turnover (1) 275
Cracked Wheat Bread (1 slice) .60	Parker House Roll (1) 125	Cream Puff (1) 296
French Bread (1 sm. slice) . . . 54	Plain Roll (1) 118	Cherry Pie (1 piece) 340
White Bread (1 slice) 60	Sweet Roll (1) 178	Apple Pie (1 piece) 331
Whole Wheat Bread (1 slice) . .55	Whole Wheat Roll (1) 98	Lemon Meringue (1 piece) . . 302

CAKES, COOKIES, DESSERTS

Angel Food Cake (sm. slice) 110	Fig Bar (large) 87	Strudel (1) 200
Cheesecake (1 piece) 275	Macaroon (1) 55	Apple Dumpling (1) 345
Chocolate Cake, plain (1 pc.) 150	Oatmeal Cookie (1 large) . . . 114	Chocolate Pudding (½ c.) . . . 175
Pound Cake (1 slice) 130	Peanut Cookies (1) 50	Prune Whip (½ c.) 100
Sponge Cake (1 piece) 117	Vanilla Wafer (1) 25	Vanilla Pudding (½ c.) 138

CANDY, JELLY, PRESERVES

Divinity (1 sq.) 100	Blackberry Jelly (1 T.) 50	Blackberry Jam (1 T.) 55
Fudge (1 oz.) 118	Currant Jelly (1 T.) 50	Plum Jam (1 T.) 59
Peanut Brittle (1 oz.) 125	Grape Jelly (1 T.) 54	Preserves (1 T.) 55
Popcorn Ball 100	Lemon Jelly (1 T.) 40	Strawberry Jam (1 T.) 55
Taffy (1 piece) 50	Apple Butter (1 T.) 33	Orange Marmalade (1 T.) 56

CASSEROLES, BEVERAGES, MISCELLANEOUS

Beef Stroganoff (med. serv.) 450	Lemonade (1 c.) frozen 75	1 scrambled egg 100
Beef & Vegetable Stew (1 c.) 252	Tea with 1 t. sugar 16	1 T. mayonnaise 100
Chicken Paprikash (sm. serv.) 445	Coca-Cola (8 oz.) 107	1 T. peanut butter 100
Hungarian Goulash (½ c.) . . . 165	Orange Soda (8 oz.) 95	Spaghetti w/ meat sauce (1 c.)350
Spanish Rice (¾ c.) 130	Grape Juice (1 c.) 165	French Dressing (1 T.) 60
Crab Imperial (1 serving) . . . 150	V-8 juice (1 c.) 98	Vanilla Ice Cream (¼ pt.) . . . 150

POUND CAKE

Lois Bullard

3 c. flour
2 c. sugar
1/2 tsp. soda
1/2 tsp. salt
4 eggs
1 c. Crisco
1 c. buttermilk
1 tsp. lemon flavoring
1 tsp. vanilla flavoring
1 tsp. orange flavoring

Mix well all ingredients with an electric mixer. Bake at 325° in a greased and floured bundt pan for 1 hour.

To make sour milk, add 1 1/2 tablespoons vinegar to sweet milk and let it set for a few minutes.

BANANA CAKE

Ester Luckett

3/4 c. shortening
1 1/2 c. sugar
2 eggs
1 c. mashed bananas
1 tsp. vanilla
2 c. flour
1 tsp. salt
1 tsp. soda
1/2 c. buttermilk
1 tsp. baking powder

Cream together shortening and sugar. Add eggs, beating well after each addition. Add mashed bananas and vanilla to creamed mixture. Add sifted dry ingredients alternately with buttermilk. Bake in 3 (9 inch) layer pans that have been greased and floured. Bake at 350° for 20 to 25 minutes, or until done. Frost with seven minute icing.

BANANA NUT CAKE

Shirley Manning

1 c. shortening
2 c. sugar
5 eggs
1 tsp. vanilla
2 1/4 c. flour
1/2 tsp. salt
1 tsp. soda
3/4 c. buttermilk
1 c. nuts
1 c. mashed bananas

Cream shortening and sugar; add eggs, one at a time, and beat well. Mix flour, salt, soda, nuts and mashed bananas together. Add flour mixture to the creamed mixture alternately with buttermilk. Bake in 3 (9 inch) layers and bake at 350° for 35 minutes.

Frosting:

1 box powdered sugar
1 stick melted oleo
2 tsp. banana flavoring
1/2 c. chopped nuts

Blend and spread on cooled cake layers.

BOSTON CREAM CAKE

Earlene Crawford

1 c. buttermilk
1 tsp. soda

Mix soda and buttermilk together and let set.

5 eggs, separated
2 c. sugar
1 stick oleo
1/2 c. Crisco
2 c. cake flour
1 tsp. vanilla
1 c. pecans
1 small can coconut

Cream oleo, Crisco and sugar; add egg yolks, one at a time. Add milk and flour, alternately. Blend well; then add nuts and coconut. Fold in stiffly beaten egg whites. Bake in 3 (9 inch) layers at 350° for 25 to 30 minutes.

Filling:

1 (8 oz.) pkg. cream cheese (room temperature)
1 stick oleo
1 box powdered sugar
1 tsp. vanilla

Cream well and then ice cake.

MISSISSIPPI MUD CAKE

Nelda King

4 eggs
2 c. sugar

Mix eggs and sugar. Add:

2 sticks oleo, melted
1/3 c. cocoa
1 1/2 c. sifted flour
1 c. coconut
1 c. pecans
1 tsp. vanilla

does not require baking powder.

Pour in greased 9 x 13 inch pan. Bake at 350° for 30 minutes. Let cake cool and spread 1 (7 ounce) jar of marshmallow cream on cake.

Icing for Mississippi Mud Cake:

1 box powdered sugar
1 stick oleo, melted
1/3 c. cocoa
1 c. pecans

DATE APPLESAUCE CAKE

Mrs. Florence McLeod

2 c. flour
1/4 c. butter
1 egg
1 c. sugar
1 c. thick applesauce
1 c. dates
1/2 c. pecans
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. salt

Cream butter and sugar; add eggs, spices, soda, salt, chopped dates and applesauce. Add flour and nuts; mix well. Bake 1 hour, or until done, at 350°.

MARTHA WASHINGTON CAKE

Nancy Madewell

1 c. Crisco
2 c. sugar
4 egg yolks
1 tsp. vanilla
3 c. flour
1/4 tsp. salt
3 tsp. baking powder
1 c. milk
4 stiffly beaten egg whites

Cream the Crisco and sugar. Add egg yolks and vanilla. Beat well. Add sifted dry ingredients alternately with milk. Fold in egg whites. Bake in 3 (9 inch) layers at 350° for 30 minutes.

APPLESAUCE CAKE

Clemie Dooley

1/4 stick margarine, softened
1 c. firmly packed light brown sugar
1 tsp. ground cinnamon
1/2 tsp. ground cloves
1/4 tsp. nutmeg
2 c. flour
1 c. applesauce
1 tsp. baking soda
1 c. seedless raisins

Cream margarine; add brown sugar, cinnamon, cloves and nutmeg. Beat until well blended. Stir in flour, applesauce and baking soda; beat well. Add raisins and pour into lightly greased loaf pan. Bake in a 350° oven about 1 hour and 10 minutes, or until done. Let stand in pan 10 minutes before removing from pan. Frost with confectioners sugar.

FRENCH UNBAKED CAKE

Margaret Farrell (Freeman)

1 lb. vanilla wafers (use all of them)
1/2 c. butter
2 c. powdered sugar
4 eggs
1 Tbsp. sugar
1 c. crushed pineapple, drained

(Cont'd.)

FRENCH UNBAKED CAKE (Continued)

1 c. broken pecans
1 c. whipping cream
1 small bottle maraschino cherries, chopped

Line an 8 1/2 x 13 x 2 inch dish or pan with wafers. Cream butter and powdered sugar. Add eggs, one at a time. Beat 2 or 3 minutes between addition of each egg. Pour egg mixture over wafers. Add 1 tablespoon regular sugar to pineapple, cherries and nuts. Pour fruit mixture over egg mixture. Whip cream and add sugar to taste. Pour over fruit mixture.

Cover with foil. Chill 12 to 24 hours.

LEMON CAKE — Mary Ellen Wright

1 pkg. Duncan Hines yellow cake mix
1 pkg. lemon Jell-O
1 tsp. vanilla
4 eggs
2/3 c. Wesson oil
2/3 c. water

Put all ingredients in a bowl and mix 5 minutes. Bake in tube pan 1 hour at 350°. Cool and glaze.

Glaze for Lemon Cake:

1/2 box powdered sugar
1/2 c. lemon juice
1 1/4 Tbsp. lemon rind
1/2 Tbsp. butter

Let all ingredients come to a boil and pour over cake.

SOUR CREAM POUND CAKE — Betsey Jones

3 c. sugar
2 sticks margarine
6 eggs, separated
3 c. flour, sifted
1 c. sour cream
1/4 tsp. soda
1 tsp. vanilla
1 tsp. almond flavoring
2 tsp. butter flavoring
1 tsp. lemon flavoring

Preheat oven to 350°. Cream sugar and margarine until very creamy. Add egg yolks, one at a time, beating well after each addition. Sift flour 3 times. Add soda to sour cream; stir well. Add flour and cream alternately to the sugar-margarine mixture. Blend well. Add vanilla, almond flavoring, butter flavoring and lemon flavoring. Beat egg whites until stiff; then fold into mixture.

Pour into well greased, lightly floured stem pan. Bake at 350° for about 1 1/2 hours, or until toothpick inserted in center comes out clean.

STRAWBERRY CAKE

Mable Drum
Edna Keeble
Margaret Porter
Mrs. C. H. Pitman
Mary Ellen Wright
Jewel Walker
Nelda King
Lucile Turley
Maudine Tracy

1 box white cake mix
1 box strawberry Jell-O
3 Tbsp. flour
1 c. Wesson oil
1/2 c. water
1/2 pkg. frozen strawberries, thawed (use other 1/2 pkg. for icing)
4 eggs

Icing for Cake:

1 box powdered sugar
1 stick margarine, softened
1 tsp. vanilla
1/2 box thawed strawberries
Dash of salt
Squeeze of lemon

Mix sugar, butter, vanilla and salt until creamy. Add strawberries; frost cool cake.

POPPY SEED LOAF DELIGHT

Coralie Cotten

2 c. flour
1 tsp. salt
1 tsp. baking powder
2 eggs
3/4 c. cooking oil
1 1/2 c. sugar
1 tsp. vanilla
1 c. evaporated milk
1/4 c. poppy seeds

Sift flour, salt and baking powder. In large bowl, beat eggs well; add sugar, oil and vanilla, beating after each addition until mixture is creamy. Add flour mixture and milk alternately; beat until smooth. Add poppy seeds and mix well.

Pour into a 5 1/2 x 9 1/2 inch slightly greased loaf pan. Sprinkle top with poppy seeds. Bake 45 minutes to 1 hour at 350°.

SAUERKRAUT CAKE

Betty Myers

2/3 c. buttermilk
1 1/2 c. minus 2 Tbsp. sugar
3 eggs
1/2 c. cocoa
1 tsp. vanilla
1 tsp. baking powder
2 1/4 c. flour
3/4 tsp. soda
1 c. plus 4 Tbsp. water
3/4 c. sauerkraut, washed and drained

Cream together butter and sugar. Beat in eggs and vanilla. Sift together dry ingredients, add dry ingredients alternately with water, add to egg mixture. Stir in sauerkraut. (Cont'd.)

SAUERKRAUT CAKE (Continued)

Bake in 2 (9 inch) greased and floured pans for 30 minutes at 350°, or until toothpick comes out clean. Frost with 7 minute icing.

SOUR CREAM CAKE — Nell Erwin
Submitted by: Mildred Horn

1 c. sugar
2 sticks oleo (1 c.)
6 eggs, separated
3 c. flour, sifted
1 c. commercial sour cream
1/4 tsp. soda
1 tsp. vanilla flavoring
1 tsp. almond flavoring
1 tsp. lemon flavoring

Cream sugar and oleo until very creamy. Add egg yolks, one at a time, beating well after each addition. Add soda to sour cream; stir well. Add flour and cream alternately to the sugar-oleo mixture. Blend well. Add vanilla, almond, butter and lemon flavoring. Beat egg whites until stiff; then fold into mixture. Pour into well greased and floured stem cake pan.

Bake for 1 1/2 hours at 350°.

MAYONNAISE CAKE — Nancy Madewell — Lucile Turley — Estelle Carson King

1 1/2 c. sugar
2 c. flour
1 1/2 tsp. soda
1 1/2 tsp. baking powder
4 Tbsp. cocoa
1 c. Kraft's Miracle Whip
1 c. sweet milk or water
2 tsp. vanilla

Bake in a 350° oven for 1 hour. Icing:

1 c. sugar
2 Tbsp. cocoa
1/4 c. butter
1 tsp. vanilla
1/4 c. milk

Boil about a couple of minutes and then ice cake.

COCONUT POUND CAKE — Estelle Carson King

Mix together:

2 sticks oleo
2/3 c. Wesson corn oil
3 c. sugar
5 eggs

Add:

1 c. milk
3 c. flour
1 tsp. baking powder
1/8 tsp. salt

(Cont'd.)

COCONUT POUND CAKE (Continued)

Beat well and add 1 large can of flaked coconut. Blend well. Bake in a tube pan at 325° for 1/2 hour.

BANANA CAKE — Clemie Dooley

1 1/2 c. sugar
1/2 c. oleo
2 eggs
2 c. flour
1 tsp. soda
4 Tbsp. buttermilk
1 tsp. vanilla
1/2 c. nuts
3 bananas

Cream oleo and sugar. Add eggs, one at a time, and beat well after each addition. Add bananas and beat well after each addition. Add vanilla. Sift flour and soda together, add alternately with milk, then add nuts. Pour into 2 well greased (9 inch) pans. Makes 2 layers. Bake at 350° for 25 minutes.

Note: Cake may be baked in a loaf pan, too. Bake at 350° for 1 hour.

BURNT SUGAR CAKE — Ruth Humphries

1 1/2 c. sugar
3/4 c. cold water
3/4 c. Crisco
2 eggs
1 tsp. vanilla
1 c. sweet milk
1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking powder
1 scant tsp. soda

Burn 1/2 cup sugar in pan to a deep brown; add warm water. Shake pan well until sugar is dissolved; set aside to cool. Cream Crisco and remaining sugar thoroughly; add egg yolks that have been beaten until thick and lemon colored; add milk, then flour with baking powder and soda. Add burnt sugar liquid and last, the beaten egg whites and vanilla.

Bake in 9 inch layers at 400°. Frost with your favorite frosting.

FRESH APPLE CAKE — Lois Bullard, Annie Lue Dickerson, Earlene Crawford

4 large Delicious apples, grated
3 c. flour
2 c. sugar
1 1/2 c. corn oil
2 tsp. soda
2 eggs, unbeaten
1/2 tsp. salt
1 c. chopped nuts

Mix and bake in bundt pan. Bake at 350° for 1 hour.

EASTER CAKE — Claudia Smiley

8 egg whites
2 c. sugar
1 c. oleo
1 c. sweet milk
3 c. flour
2 tsp. baking powder
1 tsp. vanilla

Cream sugar and oleo; add milk and flour to which baking powder has been added. Add vanilla. Blend in stiffly beaten egg whites. Bake in 3 (9 inch) layers at 350° for 25 to 30 minutes.

Filling:

2 egg yolks
1 can condensed milk
1 1/2 c. sugar
1 c. butter

Blend and cook until mixture thickens. Add:

1/2 lb. white raisins
3 c. nuts
2 cans coconut

Easter decorations: Color coconut green with cake coloring and make a nest on top of the cake. Use jelly beans for eggs for the nest and to decorate between the layers. Use candy Easter rabbits or chickens around the nest.

CHOCOLATE CAKE — Daisy Barker

1 box German chocolate cake mix
1 box cocoanut pecan frosting
1 (8 oz.) pkg. chocolate chips
1 c. water
3/4 c. oil
4 eggs

Mix cake mix with water and oil. Add eggs, beating well. Put layer of mix in greased tube pan, sprinkling with sugar, next a layer of frosting mix, repeating until used, ending with batter. Bake at 350° for 45 minutes, or until done. Let cool in pan for 20 minutes.

Be sure pecan frosting is well covered with the batter or else it will stick.

TUNNEL OF FUDGE CAKE — Corinne Head, Shirley Manning, Tula Hazelwood, Lucile Turley

1 1/2 c. butter
6 eggs
1 1/2 c. sugar
2 c. flour
2 c. chopped walnuts
1 pkg. Pillsbury (2-layer) fudge buttercream frosting mix

(Cont'd.)

TUNNEL OF FUDGE CAKE (Continued)

Cream butter in large mixer bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and walnuts until well blended. Pour batter into greased bundt pan. Bake at 350° for 60-65 minutes. Cool 2 hours; remove from pan. Cool completely before serving.

Note: Nuts and double Dutch frosting mix are essential to success of this unusual recipe. Since cake has a soft, fudgy interior, test for doneness after 60 minutes by observing dry, shiny, brownie-type crust.

REAL CHOCOLATE POUND CAKE — Nancy Madewell

2 c. sugar
2 sticks oleo
4 eggs
1 large can Hershey's syrup
1 tsp. vanilla
2 1/2 c. flour
Pinch of salt
1/2 tsp. soda
1 c. buttermilk
7 bars plain Hershey's candy bars

Cream sugar and oleo, then add eggs, syrup and vanilla. Sift together flour, salt, soda and add with buttermilk. Melt in double boiler the Hershey's candy and beat into the above mixture. Bake in well greased and floured tube pan 1 1/2 hours at 350°.

DATE LOAF CAKE — Lois Bullard

1 lb. nuts, chopped
2 pkg. dates, chopped
2 eggs
1 1/2 c. sugar
1 c. sweet milk
1 1/2 c. flour
2 tsp. baking powder
1/4 tsp. salt

Dust nuts and dates with flour. Bake at 325° for 1 hour, or until well done.

TURNABOUT CAKE — Earlene Crawford

1 pkg. yellow cake mix
1 1/3 c. water
1/2 c. oleo
3 eggs
1 pkg. coconut-pecan mix

Grease and flour a 10 inch bundt pan. In large bowl, combine dry cake mix, water, butter and eggs. Blend and beat as directed on package.

(Cont'd.)

TURNABOUT CAKE (Continued)

Reserve 2 cups of batter; add dry frosting mix. Stir until combined; spread mixture evenly over batter in pan. Bake at 350° for 50 to 60 minutes. Cool 15 minutes; remove from pan.

BUTTER-PECAN CAKE — Nancy Madewell

1 1/2 c. oleo
2 c. chopped pecans
3 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 c. sugar
4 eggs
1 c. milk
2 tsp. vanilla

Roast pecans in 1/2 cup oleo at 350° about 20-25 minutes Stir often; set aside. Sift flour with baking powder and salt. Cream 1 cup oleo; add sugar; cream well and blend in eggs. Blend in rest of ingredients and 1/3 cup pecans. Pour in 3 (9 inch) well greased and floured cake pans. Bake at 350° for 25-30 minutes.

Butter-Pecan Icing: Cream 1/4 cup butter and add:

1 lb. powdered sugar
1 tsp. vanilla
6 Tbsp. evaporated milk

Add remaining pecans.

WHITE PEAR CAKE — Daisy Barker

1 box white cake mix
2 egg whites
1 (1 lb.) can pear halves
1 whole egg

Mix all ingredients together and mix at medium speed for 4 minutes. Grease and flour bundt pan and bake at 350° for 50 to 60 minutes. Glaze with 1 (10 ounce) jar currant jelly while cake is still hot.

LEMON POUND CAKE — Lois Bullard

1 c. Crisco
1 1/2 c. sugar
4 eggs
1 (3 3/4 oz.) pkg. lemon instant pudding
2 1/2 c. flour
2 1/2 tsp. baking powder
1 tsp. salt
1 1/2 c. milk
1 tsp. lemon extract
1 tsp. butter flavoring

(Cont'd.)

LEMON POUND CAKE (Continued)

Cream Crisco, sugar and extract. Add eggs and dry ingredients, alternating with milk. Bake in bundt pan 50 minutes at 350°.

BROWN MOUNTAIN CAKE — Faye Evans

1 c. soft butter
2 c. sugar
3 eggs
3 c. sifted flour
1 tsp. soda
1/2 tsp. salt
3 Tbsp. cocoa
1 c. buttermilk
1 tsp. vanilla
1/2 c. warm water

Cream butter and sugar; beat in eggs, one at a time. Sift dry ingredients together; add alternately with buttermilk to creamed mixture. Stir in vanilla and warm water. Bake in greased and floured 13 x 9 x 2 inch baking pan in a moderate oven (350°) for about 45 minutes. Cool on rack. Frost with fudge icing.

PUMPKIN GINGERBREAD CAKE — Alys Shanks

1/2 c. soft oleo
2 eggs
1/2 c. thick pumpkin
2 1/4 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 c. sugar
1 c. sour milk
1/2 c. dark molasses
1 tsp. soda
1 tsp. ginger

Mix oleo, sugar and eggs. Blend molasses, sour milk and pumpkin together. Sift flour, soda, salt, ginger and cinnamon together. Combine all mixture and beat until smooth. Pour into well greased and floured 9 inch square pan. Bake 45-50 minutes at 325°.

ORANGE-PINEAPPLE CAKE — Estelle Porter

2 sticks oleo or 1 c. Crisco
2 c. sugar
4 eggs
3 c. flour
1 tsp. soda
1/2 tsp. cloves
1 tsp. cinnamon
1 tsp. vanilla
1 Tbsp. orange flavoring
1 c. buttermilk
1 c. chopped pecans
1 c. pineapple preserves

Cream sugar, oleo and add eggs, one at a time. Sift flour; alternate with buttermilk, beginning and ending with flour.

(Cont'd.)

ORANGE-PINEAPPLE CAKE (Continued)

Add pineapple preserves and nuts last. Pour into well greased and floured pan. Cook in a 10 inch tube pan at 325° for 1 hour and 10 minutes, or until golden brown.

LEMON JELL-O CAKE — Mary Ellen Wright

1 pkg. Duncan Hines yellow cake mix
1 pkg. lemon Jell-O
4 eggs
2/3 c. Wesson oil
2/3 c. water
1 tsp. vanilla

Put all ingredients in a bowl and mix 5 minutes. Bake in tube pan for 1 hour at 350°.

Glaze:

1/2 box powdered sugar
1/2 c. lemon juice
1 1/4 Tbsp. lemon rind
1/2 Tbsp. butter

Let all ingredients come to a boil and pour over hot cake.

PLAIN CAKE — Mrs. Bertie Bockmehl

1 c. Crisco
2 c. sugar
3 eggs

Cream together; then add:

1 c. sweet milk
3 c. flour
3 tsp. baking powder
1 tsp. vanilla

Pour batter in 3 greased, round cake pans. Bake at 400° for 25 to 30 minutes.

PEPPERMINT POUND CAKE — Jewel Walker

1 c. shortening
2 c. sugar
4 large eggs
1 tsp. peppermint flavoring
1 tsp. butter flavoring
1/2 tsp. red color
1/2 tsp. salt
3 c. flour, sifted
3/4 c. buttermilk
1 tsp. soda
1 Tbsp. vinegar
1/4 c. peppermint candy, crushed

Preheat oven to 325°. Cream shortening and sugar. Add eggs, one at a time. Mix well.

(Cont'd.)

PEPPERMINT POUND CAKE (Continued)

Add salt, peppermint flavoring, red color and butter flavoring. Mix soda and vinegar in small bowl, then add to the above mixture. Blend well. Fold in crushed peppermint candy. Pour into a 10 inch stem pan that has been greased and dusted with flour. Bake at 325° for about 1 hour and 10 minutes, or until toothpick inserted into center comes out clean. Do not overbake.

Red color may be added last. By pulling a spoon through the batter a few times, the cake will have the look of peppermint candy.

SOCK-IT-TO-ME CAKE

Gladys Lemon
Dana Almon

1 pkg. Duncan Hines butter golden cake mix
1 c. (8 oz.) dairy sour cream
1/2 c. Crisco oil
1/4 c. sugar
1/4 c. water
4 eggs
1 c. chopped pecans
2 Tbsp. brown sugar
2 tsp. cinnamon

Preheat oven to 325°. In a large mixing bowl, blend together the cake mix, sour cream, oil, the 1/4 cup sugar, water and eggs. Beat at high speed for 2 minutes. Pour 2/3 of the batter in a greased and floured 10 inch tube pan. Combine filling ingredients and sprinkle over batter in pan. Spread remaining batter evenly over filling mixture.

Bake at 325° for 45-55 minutes, until cake springs back when touched lightly. Cool, right side up, for about 25 minutes, then remove from pan.

Glaze - Blend:

1 c. confectioners sugar
2 Tbsp. milk

Drizzle over cake.

CHOCOLATE NUT CAKE

Lillian Barnes

2 c. flour
2 c. sugar
1 tsp. soda

Put in saucepan; bring to boil:

1 stick oleo
1 c. water
4 Tbsp. cocoa

(Cont'd.)

CHOCOLATE NUT CAKE (Continued)

Pour over first mixture and add:

Vanilla
1/2 c. buttermilk
2 eggs, beaten

Pour into greased and floured, oblong pan and bake at 400° for 20 minutes, or until done.

Icing:

1 stick oleo
4 Tbsp. cocoa
6 Tbsp. sweet milk

Bring above ingredients to a boil, remove from stove and add:

1 c. pecans
1 box powdered sugar

Beat well and pour over cake while hot.

PORTER'S GINGERBREAD

Estelle Porter

1/2 c. butter
1/2 c. granulated sugar
1 egg
1 c. molasses
2 1/2 c. sifted flour
1/2 tsp. salt
1 tsp. ground cloves
1 tsp. ginger
1 tsp. cinnamon
1 1/2 tsp. soda
1 c. hot water

Cream butter and sugar; add egg and molasses. Mix well. Sift together dry ingredients; add to first mixture. Add hot water and beat until smooth. Pour into greased and floured 9 inch pan. Bake at 350° for 35 to 40 minutes.

LEMON POUND CAKE

Norma Monday

3 sticks oleo
2 1/2 c. flour
1 1/4 c. sugar
1/4 tsp. soda
9 egg yolks — 9 egg whites
2 Tbsp. lemon juice

Mix together dry ingredients and cream in butter. Then add the eggs, one at a time, beating well after each addition; add the lemon juice and mix well. Bake at ~~350~~ for 1 hour.

add 1 1/2 t. Cream of tarter to egg whites, beat until stiff, blend in 1 cup sugar, and fold into batter.

GOOD GINGERBREAD

Nina McLeod

1/2 c. butter or shortening
1/2 c. granulated sugar
1 egg
2 1/2 c. sifted flour
1 1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. salt
1/2 tsp. cloves
1 c. Brer Rabbit molasses
1 c. hot water

Sift all dry ingredients together. Cream shortening and sugar. Add the beaten egg. Combine molasses and hot water. Add this alternately with dry ingredients to the creamed shortening, sugar and egg. Beat after each addition until smooth.

Bake in greased and floured pan in moderate oven (350°) for 45 minutes. Makes 16 servings.

LEMON GELATIN CAKE

Edna Keeble
Maurine Luckett

1 box lemon cake mix
1 small pkg. lemon gelatin
3/4 c. vegetable oil
3/4 c. apricot nectar
2 tsp. lemon flavoring
4 eggs, separated

Mix cake, gelatin, oil, apricot nectar and lemon flavoring. Beat in egg yolks, one at a time, beating hard after each addition. Beat egg whites until stiff; fold gently into batter. Bake in a tube pan at 350° for 1 hour.

Frosting:

1 c. confectioners sugar
Juice of 1 lemon

Remove cake from pan and drizzle frosting on top and sides of cake while cake is still hot.

VANILLA WAFER CAKE

Mable Drum

2 sticks oleo
2 c. sugar
6 eggs
1 (12 oz.) pkg. vanilla wafers
1/2 c. milk
1 (7 oz.) pkg. Angel Flake coconut
1 tsp. vanilla

Cream oleo and sugar. Add eggs, one at a time, beating after each addition. Roll wafers to a fine crumb; add to sugar-egg mixture alternately with milk. Add pecans, coconut and vanilla. Mix well. Pour into a stem pan and bake 2 hours at 300°.

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ONE-TWO-THREE-FOUR POUND CAKE

Ester Luckett

1 c. shortening
2 c. sugar
4 eggs
2 tsp. vanilla flavoring
3 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 c. buttermilk

Cream shortening and sugar. Add eggs, one at a time, and beat between each addition. Add dry ingredients alternately with buttermilk. Add vanilla. Bake in a tube pan at 325° for about 1 hour and 15 minutes.

CHOCOLATE POUND CAKE

Clemie Dooley

1 pkg. chocolate cake mix
1 small box instant pudding mix
1/2 c. Crisco oil
4 eggs
1 c. water

Blend all ingredients and beat 2 minutes. Bake in a greased and floured tube cake pan for 60 minutes at 350°.

Glaze:

2 Tbsp. cocoa
1 Tbsp. plus 2 tsp. water
1 Tbsp. Crisco oil
1 Tbsp. corn syrup
1 c. powdered sugar

Over low heat, stir cocoa, water, oil and syrup until smooth, remove from heat, beat in sugar. Drizzle over cake.

PINEAPPLE CAKE

Mrs. D. W. Gentry

2 c. flour
1 1/2 c. sugar
2 tsp. soda
2 eggs
1/2 c. nuts
Pinch salt
1 (No. 2) can pineapple with juice

Put in greased and floured 9 x 13 inch pan. Sprinkle over top:

1/2 c. nuts
1/2 c. cocoanut
1/2 c. brown sugar

Bake at 350° for 30 minutes. Topping:

3/4 c. sugar
1 stick oleo
1/2 c. milk

Boil slowly for 10 minutes and pour on cake.

DEVILS FOOD CAKE — Bernice Gentry

1/2 c. shortening
1 1/4 c. sugar
1 3/4 c. flour
2 eggs, separated
1/2 c. cocoa
1/2 c. boiling water
1/2 c. buttermilk
1/2 tsp. soda
1 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla

Cream shortening and sugar with eggs. Mix cocoa with hot water and set aside to cool. Add buttermilk to egg mixture; add dry ingredients. Add chocolate. Fold in stiffly beaten egg whites. Bake at 350° for 30 minutes.

MOIST POUND CAKE — Nancy Madewell

1 c. shortening
2 sticks butter
3 c. sugar
5 eggs
3 c. flour
1/2 tsp. salt
1 c. milk
1/2 tsp. baking powder
1 Tbsp. vanilla

Cream together with electric mixer, shortening, butter and sugar. Add eggs, flour, baking powder, milk and vanilla until well blended. Pour into well greased and floured 10 inch tube pan. Bake at 325° for 1 1/2 hours.

FIG PRESERVE CAKE — Alys Shanks

3 eggs
1 c. Crisco oil
1 pt. fig preserves
1 tsp. salt
1 1/2 c. pecans
2 c. sugar
2 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon

Blend sugar and oil, then eggs, one at a time. Sift together flour, soda, salt and cinnamon. Drain and chop figs; blend with all other ingredients. Stir in pecans. Bake in a well greased bundt pan at 300° for 1 1/2 hours, or until done.

A PEACHY JELL-O CAKE — Patsy Pope

1/2 c. Crisco
1 1/2 c. sugar
1 tsp. vanilla
2 eggs
2 1/2 c. sifted flour
2 1/2 tsp. baking powder
1 tsp. salt
1 c. plus 2 Tbsp. milk
1 large can sliced peaches, or halves
1 large box cherry or strawberry gelatin

(Cont'd.)

A PEACHY JELL-O CAKE (Continued)

Mix cake by creaming Crisco and sugar well. Add vanilla and eggs and beat well. Sift flour with baking powder and salt. Add to creamed mixture alternately with milk. Beat well and bake in a greased and floured 13 x 9 x 2 inch pan. Bake at 375° for 25-30 minutes. Let cool.

Prepare gelatin while cake cools. Use 3 1/2 cups of water or peach juice. Let Jell-O chill about 30 minutes. Punch holes in cake with fork and arrange peaches on top of cake. Pour gelatin over cake evenly and chill until gelatin is firm. Keep chilled until ready to serve.

JAM CAKE

Mary Phillips

1 c. oleo
2 c. sugar
3 c. flour
6 eggs
2 c. jam (Bama)
Cinnamon, allspice, cloves
1 c. sour cream
1 tsp. soda, dissolved in 1 c. sour cream

Cream oleo, sugar; add well beaten eggs; add other ingredients. Bake in 4 (9 inch) layers at 350°.

Filling:

2 c. sugar
1 c. butter or oleo
1 1/2 c. sweet cream
2 tsp. vanilla
1 c. pecans

Boil until soft ball in cold water. Add nuts and vanilla; then beat until creamy and put on cake.

APPLE CIDER CAKE

Edna Keeble

2 sticks oleo
1/2 c. Crisco
3 c. sugar
6 large eggs
1/2 tsp. salt
1/2 tsp. allspice
3/4 tsp. cinnamon
3 c. all-purpose flour
1 c. apple cider
1 tsp. baking powder
1/2 tsp. nutmeg
1/4 tsp. cloves
1 tsp. vanilla
2 Tbsp. vinegar

Soften oleo and Crisco; add sugar and beat 10 minutes at medium speed. Add eggs, one at a time, and beat after each addition. Add flour, mixed with spices, alternately with cider and vinegar. Bake at 325° for 1 1/2 hours in a 10 inch stem pan.

POUND CAKE — Mrs. D. W. Gentry

2 c. melted butter
4 c. sugar
5 c. flour
1 c. sweet milk
10 eggs, separated
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 Tbsp. lemon flavoring

Cream butter and sugar; add eggs, one at a time. Add flour, alternating with milk and flavoring. Be sure flour, baking powder and salt have been sifted together before adding. Beat well after all ingredients have been added for several seconds. Bake in 10 inch stem pan for 1 hour and 20 minutes at 325°.

POUND CAKE — Lee Woodruff

3 c. sifted all-purpose flour
1 tsp. baking powder
1 tsp. vanilla
2 c. shortening
3 c. sugar (reserve 3/4 c. for meringue)
9 large eggs

Start oven at 325°. Grease a 10 inch tube pan. Sift flour, baking powder several times. Cream shortening with sugar; add egg yolks, one at a time, and beat until creamy. Add sifted flour to creamed mixture gently, but thoroughly. Beat egg whites until they stand in peaks; add the remaining 3/4 cup of sugar gradually until you have a smooth meringue. Mix in creamed batter gently, but enough to hide all egg whites.

Bake for 70 minutes at 325°.

POUND CAKE — Alys Shanks

1 c. butter
1/2 c. shortening
3 c. sugar
5 eggs
1 tsp. vanilla
1 Tbsp. lemon flavoring
1/2 tsp. baking powder
1/2 tsp. salt
1/3 c. cocoa
1 c. milk

Cream butter and shortening; add sugar, then add eggs, one at a time, beating after each addition. Add vanilla. Combine dry ingredients; add alternately with milk to creamed mixture. Bake at 325° for 1 hour and 20 minutes in a greased and floured tube pan.

BUTTERMILK POUND CAKE

Edna Keeble
Corinne Head
Lillian Barnes

3 c. flour
3 c. sugar
1 c. Crisco
1 c. buttermilk
1/2 tsp. salt
1/2 tsp. soda
2 tsp. lemon extract
6 eggs, separated

Blend sugar and shortening in mixer; add egg yolks, one at a time, and blend well. Add flavoring. Sift dry ingredients together and add to mixture alternately with milk. Fold in beaten egg whites. Bake in stem pan at 350° for 1 hour.

PRUNE CAKE

Stella Moore

1/2 c. Crisco
1 c. sugar
2 eggs
1/2 tsp. baking powder
2/3 c. cooked, chopped prunes
2/3 c. buttermilk
1 1/3 c. flour
1/2 tsp. allspice
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. soda

Sift together flour, soda, salt and baking powder and cinnamon. Dust prunes with flour. Cream sugar and Crisco, add beaten eggs and blend well. Add dry ingredients to creamed mixture and then prunes.

Filling:

2/3 c. brown sugar
1/4 stick butter
1 1/2 c. powdered sugar
1/3 c. prune juice
Cocoanut and pecans, if desired

Blend and put on cake.

FLOP CAKE

Earlene Crawford

2 c. flour
1 1/2 c. sugar
2 tsp. soda
1 can pineapple (No. 2), crushed

Mix and bake in an olbong pan at 350° for 30 minutes.
Filling:

1 small can milk
1 1/2 c. sugar
1 stick oleo

Mix milk, sugar and oleo and cook for 2 minutes from time of rolling boil.

(Cont'd.)

FLOP CAKE (Continued)

Add:

1 c. pecans
1 c. coconut
1 tsp. vanilla

Beat filling for a few seconds and spread on hot Flop Cake as soon as it is removed from the oven.

ORANGE COCONUT CAKE — Bernice Gentry

Mix well:

3/4 c. Crisco
2 c. sugar
1 1/2 tsp. grated orange rind
2 eggs, well beaten

Add:

3 1/4 c. cake flour or
3 c. all-purpose flour
4 1/2 tsp. baking powder
1/2 tsp. salt

Sift all dry ingredients together and add to first mixture. Blend:

1/2 c. orange juice
3/4 c. water

Next, add 1/2 cup coconut. Mix together and then add to rest of mixture. Fold in 4 stiffly beaten egg whites. Pour into 3 (9 inch) cake pans that have been greased and floured. Bake at 325° for 30 minutes.

Filling:

1 egg, beaten
6 Tbsp. sugar
2 1/2 level Tbsp. corn-starch
1/2 c. water
1/2 c. orange juice
1/2 tsp. grated orange rind

Cook in double boiler for 15 minutes until thick enough to spread; keep stirring so as not to burn or scorch. Spread on cool layers of cake, but not on top.

Frosting:

1 Tbsp. white Karo syrup
7/8 c. sugar
1/4 tsp. grated orange rind
1 egg white

(Cont'd.)

ORANGE COCONUT CAKE (Continued)

Put in double boiler. Beat constantly with rotary beater while cooking over boiling water 6-7 minutes. Next, add 1/2 teaspoon lemon juice and a dash of salt. Beat until creamy and ready to spread on cake. Frost sides and top of cake and sprinkle with coconut. Coconut may also be sprinkled between layers, too, if you like plenty of coconut. It's good, too!

ENGLISH LEMON POUND CAKE — Shirley Manning
Tula Hazelwood

1 c. Crisco
2 c. sugar
4 eggs
1 Tbsp. lemon juice
1/2 tsp. vanilla
1 tsp. butter flavoring
1/2 tsp. yellow color
3 c. flour
3/4 c. buttermilk
1 tsp. soda
1 Tbsp. vinegar

Cream Crisco and sugar and add eggs, one at a time; mix well. Next, add flavorings, color and salt. Add flour alternately with buttermilk. Mix soda and vinegar in a small bowl and add to above mixture. Bake in tube pan at 325° for 1 hour and 5 minutes.

Glaze for English Lemon Pound Cake:

Leave in pan for 25 minutes before adding glaze. Bring to a boil:

1 c. sugar
1 c. water
1/4 c. oleo

Add 1/2 teaspoon lemon flavoring. Pour over hot cake and leave in pan for 25 or 30 minutes more.

RED VELVET CAKE

1/2 c. Crisco
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
1 tsp. butter flavoring
2 (1/2 oz.) bottles red food color
3 Tbsp. cocoa (level)
2 1/2 c. sifted cake flour
1 tsp. salt
1 tsp. soda
1 c. buttermilk
1 Tbsp. vinegar

Cream Crisco, add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating vigorously after each addition. Add flavoring.

(Cont'd.)

RED VELVET CAKE (Continued)

Make a paste of cocoa and food coloring and blend in. Sift dry ingredients together and add alternately with buttermilk. Add vinegar with last half of buttermilk. Beat only until smooth. Bake in 3 greased and floured (9 inch) pans for 20 to 25 minutes at 350°, or until cake tester comes out clean. Leave in pans for 10 minutes.

NO-COOK ICING — Margaret Porter, Ruth Humphries, Lucile Turley, Pauline Dame

1 lb. confectioners sugar, sifted
1/2 c. shortening
1 Tbsp. vanilla
1/4 tsp. butter flavoring
1/2 tsp. salt
5 Tbsp. milk

Blend sugar and shortening; blend in enough of the milk to make a good spreading consistency. Add sugar and flavoring.

PRESERVE CAKE — Jane Meyers White

2 c. sugar
1/2 c. buttermilk
1/2 tsp. soda
1/2 c. Crisco
2 eggs
1/2 c. preserves
1/4 c. syrup from preserves
1 1/2 c. flour
1/2 tsp. allspice
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 c. nuts

Cream sugar and Crisco; add beaten eggs. Sift flour and spices together; add nuts and preserves to the flour mixture. Mix soda with buttermilk. Mix buttermilk and preserve syrup with sugar and egg mixture, add flour and blend well. Bake at 350° for 40 minutes in a greased and floured tube cake pan.

Glaze: Mix lemon juice and powdered sugar to make a thin syrup. Put on cake while still hot.

ORANGE CAKE — Mrs. Maxine Penson

1 c. Crisco
2 c. white sugar
4 whole eggs
1 tsp. soda
1 1/3 c. buttermilk
4 c. flour
Pinch of salt
1 c. chopped nuts
1 pkg. dates
2 Tbsp. grated orange rind

Cream shortening and sugar. Beat eggs well and add to first part. Use enough flour to dredge dates, nuts and orange peel. (Cont'd.)

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ORANGE CAKE (Continued)

Add flour alternately with buttermilk. Add dates, nuts and orange peel last. Greased paper should be put in the bottom of a large, greased tube pan before adding batter. Cook at 325° for 1 hour and 15 minutes.

Glaze:

2 c. powdered sugar
1 c. orange juice
2 Tbsp. orange rind

Blend and drizzle over hot cake.

MINCEMEAT CAKE — Mable Drum

1/2 c. sugar
1/2 c. butter
1 1/2 c. sifted flour
1/2 c. Grandma's molasses
1 small pkg. mincemeat
1 tsp. soda
3 eggs
1/2 tsp. salt
1 c. buttermilk

Cream sugar, butter and eggs. Add remaining ingredients and mix well. Bake in tube cake pan for 2 hours at 300°.

GERMAN CRUMB CAKE — Corinne Head

1 box light brown sugar
3 c. sifted flour
2 sticks oleo

Mix together as for pie pastry. (Reserve 1 cup of flour-sugar mixture for topping.)

1 c. plus 1 Tbsp. buttermilk
1 egg, slightly beaten
1 1/2 tsp. soda
1 tsp. vanilla

Stir into top mixture. Pour into a greased and floured pan. Top with 1 cup of reserved mixture, 1 cup nuts and 1 cup coconut. Bake at 350° for 1 hour.

GERMAN SWEET CHOCOLATE CAKE — Faye Davidson

2 c. sugar
1 c. Crisco
1 c. buttermilk
4 egg yolks
2 1/2 c. flour
4 egg whites
1 tsp. soda
1 tsp. vanilla
1/2 tsp. salt
1 pkg. German sweet chocolate
1/2 c. boiling water

(Cont'd.)

GERMAN SWEET CHOCOLATE CAKE (Continued)

Mix sugar, Crisco, egg yolks, milk and flour. Beat well. Add soda, vanilla and salt. Fold in stiffly beaten egg whites. Bake at 350° for 30 minutes. Makes 3 (9 inch) layers.

Filling:

2 c. sugar
1 tall can Pet milk
2 Tbsp. flour
1 stick butter
1 c. pecans
1 can coconut

Mix sugar, milk, flour and butter. Cook 12 minutes, then add nuts and coconut.

FRUIT CAKE — Lillian Barnes

1 c. butter
1 c. sugar
1 c. pecans
1 c. crushed pineapple
1 c. chopped cherries
1 c. buttermilk
2 whole eggs, well beaten
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg

Blend all ingredients together. Sift spices with flour before adding. Before blending fruit and nuts, dust fruit and nuts with 1 cup flour. Bake at 350° for 1 hour and 20 minutes.

FIRELESS FRUIT CAKE — Estelle Carson King

1 c. cream
1 lb. marshmallows, cut up
1 lb. dates, chopped fine
1 c. nuts
1 lb. graham crackers, rolled fine
1 bottle cherries (no juice)

Heat cream just to the boiling point, remove from fire and stir in marshmallows, mix well. Next, add rest of ingredients. Shape into a loaf. Chill overnight before serving.

SEVEN-UP CAKE — Shirley Manning

2 sticks margarine or 3 sticks butter
1/2 c. Crisco
3 c. sugar
5 eggs
2 Tbsp. lemon juice or flavoring
3 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1 small bottle 7-Up (7 oz. or 3/4 c.)

(Cont'd.)

SEVEN-UP CAKE (Continued)

Cream sugar and margarine; add eggs, one at a time. Add juice. Next, add flour, baking powder and salt; fold in 7-Up. Bake in tube pan for 1 hour and 15 minutes at 350°.

CHOCOLATE COCONUT CAKE — Bernice Gentry

2 c. flour
2 c. sugar
1 t. soda
1 t. vanilla

Mix in saucepan:
2 eggs
1 stick margarine
1/2 c. Crisco
4 Tbsp. cocoa
1 c. water
1/2 c. buttermilk
1 t. cinnamon

Put in a saucepan, margarine, Crisco, cocoa and water and bring to a rolling boil and then pour over flour and sugar. Mix well. Add buttermilk, eggs, soda, cinnamon and vanilla to the mixture and blend well. Pour into 2 (9 inch) greased and floured pans and bake at 400° for 30 minutes.

Frosting - Mix together:

1 stick margarine
4 Tbsp. cocoa
6 Tbsp. milk
1 can coconut
1/2 c. nuts
1 tsp. vanilla

Blend together, margarine, cocoa, milk and bring to a boil. Remove from fire; add a box of powdered sugar. Add rest of ingredients and then vanilla. Stir and spread on cake layers.

FRUIT COCKTAIL CAKE — Annie Lue Dickerson, Lillian Barnes, Maurine Luckett, Lucile Turley, Ruth Humphries

1 1/2 c. sugar
2 c. flour
1 1/2 tsp. soda
2 eggs
1 (No. 303) can fruit cocktail
1/2 c. brown sugar
1/2 c. nuts

Mix first 3 ingredients. Add eggs and juice from fruit cocktail. Mix until smooth. Fold in fruit and pour into oblong, greased and floured pan. Sprinkle brown sugar and nuts on top of cake. Bake 45 minutes at 325°. Leave in pan and pour hot cake topping over the top. Topping:

1 c. evaporated milk
1/2 c. sugar
1 stick margarine
1 tsp. vanilla

(Cont'd.)

FRUIT COCKTAIL CAKE (Continued)

Mix and boil 5 to 8 minutes. Add vanilla and pour over hot cake.

SAD CAKE — Shirley Manning

Mix 1 (10¢) package biscuit mix with:

1 lb. brown sugar
4 well beaten eggs
1 tsp. vanilla
1 tsp. maple extract
1 c. pecans

Mix all ingredients together and pour into a 13 x 9 x 3 inch pan. Bake at 350° for 30 to 40 minutes. This cake will rise and then about the time it gets done, it will fall to make a brownie-type cake.

MISSISSIPPI FUDGE CAKE — Ester Luckett, Irene Patterson, Maurine Luckett

4 eggs
2 sticks oleo
2 c. sugar
1 1/2 c. flour
1/3 c. cocoa (5 Tbsp.)
1 1/2 c. nuts
Pinch of salt

Melt oleo and mix with cocoa in saucepan. Let cool. Put into bowl to which eggs, sugar, flour and salt have been mixed. Mix well, add nuts and bake 30 minutes at 350° in an 8 1/2 x 12 x 2 inch pan. Remove from oven;immediately cover entire top with marshmallows - use large size, cut in half. Return to oven to melt, but not brown. When cake is cooled, melt 1/2 stick oleo; add:

1/3 c. cocoa
1/3 c. milk

Beat in 1 (1 pound) box of powdered sugar and 1 teaspoon vanilla. Pour on hot cake. Cake serves better the next day.

CHEESE CAKE — Gerry Faye Cargile, Mrs. Maxine Pinson

1 1/4 c. graham cracker crumbs
1/2 lb. melted margarine
1 Tbsp. powdered sugar

Combine above ingredients and press into bottom of spring-form pan for crust.

(Cont'd.)

CHEESE CAKE (Continued)

1 1/2 lb. cream cheese (room temperature)
1 tsp. vanilla
1 tsp. lemon juice
1 Tbsp. orange juice
3/4 c. granulated sugar
2 eggs

Combine above ingredients, blending well, about 2 minutes. Pour into crust; bake 30 minutes at 350°.

Topping for Cheese Cake:

1 pt. sour cream
1/2 c. sugar
1 tsp. vanilla

Mix well, pour over baked Cheese Cake, return to oven and bake 5 minutes more. Let cool. Refrigerate at least 6 hours before serving.

BABY FOOD CAKE — Opal Malone

Use 2 cups sugar; mix with 1 cup cooking oil. Add 3 whole eggs, 1 at a time; beat well after each addition. Add:

1 small jar prunes with tapioca
1 small jar apricots with tapioca
2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. vanilla
1 c. chopped nuts, if desired

Bake at 325° for 1 hour, or until done. Cook in tube pan.

MOTHER'S CRUSHED PINEAPPLE CAKE — Lyn Morrison

2 eggs
1 c. sugar
1 piece butter, size of an egg
1 small can crushed pineapple
2 c. flour
3/4 c. pineapple juice (if can does not contain enough juice to make 3/4 c., finish filling cup to amount by adding milk to make up the difference)
2 tsp. baking powder

Mix eggs, sugar and butter well. Add crushed pineapple, mix in flour, baking powder and juice and milk mixture alternately. Stir well and bake in greased and floured pan, 11 x 13 inches. Cook at 375° for 20 or 25 minutes.

PRUNE CAKE — Nelda King

1 c. prunes, cook until tender
2 c. flour
1 c. Wesson oil
1 c. buttermilk
1 tsp. soda
1 tsp. allspice
1 tsp. cinnamon
1 tsp. nutmeg
3 eggs
1 tsp. vanilla
1 c. nuts

Beat eggs; add sugar gradually, beating well. Add Wesson oil and prunes. Add alternately, flour and buttermilk. Add nuts and vanilla. Bake 30 minutes at 350° in a stem pan.

UPSIDE-DOWN CAKE — Linda Measel

1/2 stick oleo
2 c. brown sugar
1 can fruit, pineapple, apricots, peaches or cherries
6 eggs
3 c. sugar
10 Tbsp. fruit juice
3 c. flour
3 tsp. baking powder

Beat egg yolks; add sugar, fruit juice and flour, sifted with baking powder; fold in beaten egg whites. Melt butter in skillet or deep cake pan; sprinkle sugar over butter; arrange fruit over same. Cover with cake batter and bake in moderate oven 1 hour.

LAYER FRUIT CAKE — Bernice Gentry

2 c. sugar
3 eggs
1 c. butter
1 c. pecans
1 c. figs
1 c. coconut
1 c. raisins
1 c. buttermilk
1 tsp. soda
1 tsp. baking powder
3 c. flour

Cook dried figs and raisins until soft enough to mash. Cream shortening and sugar. Sift soda and baking powder with flour. Mix in fruit, buttermilk alternately with flour. Pour into 3 (9 inch) pans and bake at 375° for 40 to 50 minutes, or until it tests done. Put layers together with powdered sugar frosting.

MILKY WAY CAKE — Nelda King

Melt 8 Milky Way candy bars with 1 stick oleo. Cream 2 cups sugar with 2 sticks oleo.

(Cont'd.)

MILKY WAY CAKE (Continued)

Add:

4 beaten eggs
2 1/2 c. flour
1/4 tsp. soda with
1 1/4 c. buttermilk
2 Tbsp. vanilla
1 c. nuts

Bake in 3 (9 inch) layers at 350° for 35 minutes.

Icing: Use 2 1/2 cups sugar, blended with 1 cup canned milk. Cook to soft ball stage. Add:

1 stick oleo
1 (6 oz.) pkg. chocolate chips
1 pt. marshmallow creme

Beat until thick enough to spread. Add 1 tablespoon vanilla.

MOCK ANGEL CAKE — Virginia Kelley

1 c. sugar
3 Tbsp. baking powder
2 egg whites
1 1/2 c. flour
1/2 tsp. salt
1 c. sweet milk

Sift dry ingredients together 3 times. Add stiffly beaten egg whites. Then add milk, heated to boiling point. Beat thoroughly. Batter will be very thin. Let cool in pan. May be cooked in tube pan or regular cake pan, which has been greased and floured. Use egg yolks with favorite lemon frosting.

PRESSURE COOKER FRUIT CAKE — Aline Pemberton

1 lb. butter
2 c. sugar
4 c. flour
1 Tbsp. baking powder
1/2 tsp. salt
6 eggs
1 lb. white raisins or dates
1 qt. shelled pecans
1 lb. candied cherries
1 lb. candied pineapple
1 (39¢) bottle lemon flavoring (about 1 oz.)

Cream butter, sugar and add beaten eggs. Sift flour with baking powder and salt. Reserve 1 cup flour to coat fruit and nuts. Add extract and fruit to butter and sugar mixture. Pour into a large stem pan or other large, round pan suitable for baking. Cover with a good fitting lid or aluminum foil. Steam 15 minutes with petcock open. Close petcock and cook at 10 pounds pressure for 1 hour.

(Cont'd.)

PRESSURE COOKER FRUIT CAKE (Continued)

Remove from cooker and cook in oven until lightly brown, about 20 minutes at 325°. Be sure the rack is in the bottom of the cooker before pressuring. The idea is to raise the cake above the water level in the bottom of the cooker.

LAYER FRUIT CAKE — Mrs. Ella Ragland
Given by her daughter, Viva Treadwell

8 eggs
2 c. white sugar
1 c. butter
1 c. sweet milk
3 c. flour
1 Tbsp. baking powder
1 c. chopped pecans
1/2 c. chopped almonds

Cream butter and sugar; sift dry ingredients and add alternately with milk. Fold in stiffly beaten egg whites. Bake in 4 greased and floured pans.

Dark Layers:

8 egg yolks
2 c. sugar
1 c. sweet milk
1 c. butter
3 c. flour
1 Tbsp. baking powder
1 tsp. cinnamon
1 tsp. ginger
1 tsp. nutmeg
1 lb. seedless raisins, chopped and rolled in flour

Cook dark part of cake in 4 layers as white layers, except fold in yolks in dark layers.

Filling:

2 c. sugar
1 c. water
4 Tbsp. Karo syrup

Cook until mixture spins a thread. Beat 5 egg whites and pour syrup into whites, beating all the while. Add 1 package coconut and juice of 2 lemons and cook a few minutes, about 5 minutes. Stack by placing a light and a dark layer, then a light and a dark. This amount will make 2 cakes.

ITALIAN CREAM CAKE — Lois Spainhour
Juanita Porter

Cream well:

2 c. sugar
1 stick oleo
1/2 c. Crisco

(Cont'd.)

ITALIAN CREAM CAKE (Continued)

Add:

5 egg yolks, one at a time
2 c. flour
1 c. buttermilk
1 tsp. soda
1 can Angel Flake coconut

Fold in 5 beaten egg whites. Pour into 3 (9 inch) cake pans. Bake at 350° for 25 minutes.

Icing:

1 large (8 oz.) pkg. cream cheese, softened
1 stick oleo
1 box powdered sugar
1 tsp. vanilla
1 c. chopped nuts

PUMPKIN DATE CAKE — Mrs. Ruth Ponder

Mix together:

3 c. flour
1 1/2 tsp. salt
3 tsp. soda
3/4 tsp. baking powder
1 tsp. cloves
1 tsp. nutmeg

Cream:

4 eggs, beaten
3 c. sugar

Add 2 cups pumpkin. Mix flour mixture and creamed sugar mixture. Add:

1 c. water
1 c. oil
1 c. chopped nuts
1 c. chopped dates

Flour nuts and dates before adding to mixture. May be baked in large, greased and floured bundt pan or 3 loaf pans. Let cake cool a few minutes before removing from pan.

OLD-FASHIONED BLACK CAKE — Mrs. C. W. Chilcoat

1 1/4 c. flour
1 tsp. soda
1/4 tsp. salt
3 level Tbsp. cocoa
1/4 c. butter
1/2 c. boiling water
1 egg
1/4 c. sour milk
1 tsp. vanilla
1 c. brown sugar

Mix flour, salt, sugar, cocoa and butter. (Cont'd.)

OLD-FASHIONED BLACK CAKE (Continued)

Pour hot water over the dry ingredients. Beat eggs and add to mixture. Mix soda with buttermilk and add to mixture. Add vanilla. Bake in loaf pan at 350° for 40 minutes.

Fudge Filling:

8 Tbsp. cream
1 1/2 c. sugar
2 level Tbsp. cocoa
1 egg yolk
1 tsp. butter
1/2 tsp. vanilla

Heat for about 5 minutes, then beat and spread on cake.

ORANGE MUFFINS — Gladys Trotter

1 c. sugar
2 eggs
1 c. buttermilk, in which 1 tsp. soda has been dissolved
1/2 c. butter
2 c. flour
Grated rind of 1 orange
1 c. ground raisins
1 c. chopped pecans

Bake at 400° for 30 minutes. Icing:

Juice of 1 orange
1/2 c. sugar

Mix and pour 1 tablespoon of icing on each muffin.

CARROT CAKE — Lila Lee Talley

2 c. sugar
3 c. flour
1 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon
1 1/2 c. Wesson oil
1 tsp. vanilla
3 eggs
1 c. crushed pineapple, drained
2 c. grated carrots
1 c. chopped pecans

Sift together sugar, flour, soda, cinnamon and salt. Add Wesson oil, vanilla and eggs, then add pineapple, carrots and pecans. Pour into a greased and floured tube pan. Bake at 350° for 60 minutes.

COCONUT AND PINEAPPLE CAKE — Mrs. C. W. Chilcoat

2 c. flour
1/2 c. Crisco
2 eggs
2 tsp. vanilla
1 1/2 c. sugar
1 1/2 tsp. soda

(Cont'd.)

COCONUT AND PINEAPPLE CAKE (Continued)

1/2 tsp. salt

1 (No. 2) can pineapple, undrained

Cream Crisco, sugar and add eggs. Next, add pineapple and vanilla. Slowly blend in dry ingredients. Bake in a greased and floured loaf pan. Bake at 350° for about 40 minutes.

Icing:

1 c. sugar
1 stick oleo
1 small can evaporated milk

Blend sugar, oleo and milk and heat until oleo is melted; now cook 5 minutes longer. To this mixture, add:

1 can Angel Flake coconut
1/4 c. pecans

Cook 2 or 3 minutes more. Ice cake while still hot.

FRUIT CAKE

Edna Keeble

1 lb. candied cherries
1 lb. candied pineapple
1 lb. pitted dates
4 c. pecans (1 lb.)
1 (4 oz.) pkg. shredded coconut
1 can Eagle Brand milk

Cut fruit and nuts into small pieces. Mix all ingredients together and press into a greased and floured, foil-lined loaf pan. Bake in a 300° oven for 1 hour. This recipe will make 2 loaf pans of cake. Be sure to remove paper immediately after taking from the oven or it will stick. If any of the cake breaks off, quickly moisten hands in cold water and press back into place.

JEWISH CAKE

Aylene Stone
Submitted by: Edna Waddle

1/2 c. Crisco
4 eggs
1 box brown sugar

Cream together Crisco and sugar; add beaten eggs. Sift together:

2 Tbsp. baking powder
1/2 tsp. salt
1 1/2 c. flour

Add dry ingredients to the creamed mixture.

(Cont'd.)

JEWISH CAKE (Continued)

Add 1 cup coconut and 1 cup pecans that have been dusted with flour. Add 2 teaspoons vanilla. Bake in a greased and floured 12 x 15 inch pan. Set oven at 350° for 30 minutes.

OATMEAL CAKE — Pauline Dame

1 1/4 c. boiling water
1 c. uncooked oatmeal
1/2 c. oleo
1 c. packed brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1/2 tsp. salt
1/4 tsp. nutmeg
1 tsp. soda
3/4 tsp. cinnamon

Beat oleo, sugar, vanilla and eggs until fluffy. Add oatmeal and mix well. Sift together flour, soda, salt and spices. Add to creamed mixture and mix well. Bake in a 9 x 13 inch pan that has been greased and floured. Bake at 350° for 50 to 55 minutes.

Frosting:

1 stick oleo
1/2 c. canned milk
3/4 c. white sugar
1/2 c. Angel Flake coconut

Mix together and bring to a boil and boil for 2 minutes. Cool slightly and then spread over warm cake.

WESTERNER CAKE — Mrs. Claud Frazior, Tula Hazelwood, Faye Evans

3 sticks oleo
1 lb. powdered sugar
1 powdered sugar box full of flour
1 Tbsp. lemon juice
1 Tbsp. vanilla
6 eggs

Have eggs and butter at room temperature. Cream butter and powdered sugar; beat with electric mixer until fluffy. Add flavoring and mix well. Bake in a 10 inch greased and floured tube pan at 325° for 1 1/2 hours. Cool about 10 minutes in pan and then invert pan.

Delicious served plain with powdered sugar sprinkled lightly into ridges on top of cake or top with ice cream, fruit, whipped cream or dessert sauce.

IRISH POTATO CAKE Pauline Dame

½ c. Crisco oil
1 c. cooked Irish potatoes
1 c. nuts
1 tsp. allspice
4 eggs - ¼ t. salt
2 c. flour
2 c. sugar
1 tsp. vanilla
1 c. coconut
1 c. buttermilk
1 t. soda

Bake in 3 (9 inch) layers. Bake at 350° for 25 to 30 minutes.

Potato Cake Icing:

2 c. sugar
1 c. milk
2 Tbsp. Karo syrup

Boil to the soft boil stage. Add:

1 c. dates
1 c. cherries
1 c. coconut

Blend and then frost cake; decorate with cherries.

UNBAKED FRUIT CAKE Jewel Walker

1 lb. nuts
1 lb. dates
1 box raisins
1 lb. gumdrops
1 can Eagle Brand milk
1 (1 lb.) box graham crackers

Mix and let set in refrigerator for 2 weeks before serving.

GOLDEN POUND CAKE Lois Crouch

1 pkg. Duncan Hines yellow deluxe cake mix
1 pkg. vanilla instant pudding mix
1/2 c. Crisco oil
1 c. water
4 eggs

Preheat oven to 350°. Blend all ingredients in a large bowl, then beat at medium speed for 2 minutes. Bake in a greased and floured 10 inch tube pan at 350° for 45 to 55 minutes, until center springs back when touched. Cool, right side up, for about 25 minutes; then remove from pan.

Glaze - Blend:

1 c. confectioners sugar
2 Tbsp. milk
2 Tbsp. lemon juice

Mix and drizzle over cake.

PINEAPPLE CAKE — Nancy Madewell

2 c. sugar
2 eggs
1 tsp. salt
2 1/2 c. flour
1 c. buttermilk
2/3 c. Crisco
1 tsp. soda

Cream sugar and Crisco until well blended; add eggs and mix well. Sift flour, salt and soda together 3 times; add to egg and sugar mixture; add milk and 1 teaspoon vanilla. This recipe will make 3 (9 inch) layers. Bake at 375° for 30 minutes.

Filling:

1 c. sugar
2 heaping Tbsp. flour
1/2 tsp. salt
1 small can crushed pineapple
1 c. water
1 heaping tsp. butter

Cook until thick, spread on each layer and the top of cake, and then sprinkle between layers and on top with coconut.

GOOD POUND CAKE — Earlene Crawford

1 lb. oleo (room temperature)
3 c. flour, sifted with baking powder
9 eggs
2 2/3 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1 1/2 tsp. butter flavoring
1 tsp. vanilla
1 1/2 tsp. lemon flavoring

Use 2 bowls to mix this cake. In one bowl, mix together the flour, baking powder and butter and work until it is creamy. In second bowl, mix eggs and sugar, beating until light and fluffy. Mix the two mixtures together; add salt and flavoring. Mix thoroughly and pour into a greased and floured tube pan.

Bake 1 hour in a 300° oven, increase temperature to 325° and bake 25 minutes longer.

GOOD WHITE CAKE — Lois Bullard

4 egg whites, beaten until stiff
1 1/2 c. sugar
1/2 c. Crisco
1 c. milk
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Cream sugar and Crisco; add sugar, salt and baking powder. Add milk alternately with flour. Always add some flour before any milk is added, and then rest of flour last. (Cont'd.)

GOOD WHITE CAKE (Continued)

Bake at 375° for 25 or 30 minutes. Will make 2 (9 inch) layers. Frost with your favorite frosting.

SOFT GINGERBREAD — Faye Evans

1 c. Crisco
1 c. sugar
1 c. sorghum syrup
1 c. buttermilk
Spices, to suit taste
3 c. flour, sifted with 1 tsp. soda
2 eggs, well beaten
Ginger, to suit taste

Bake in oblong pan at 350° for 30 minutes.

DELICIOUS POUND CAKE — Lee Woodruff

1 c. Crisco
2 c. sugar
6 eggs, separated
3 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
3/4 c. buttermilk
2 Tbsp. lemon flavoring

Cream fat and sugar, add egg yolks and beat well. Sift the flour with the baking powder and salt. Dissolve soda in the buttermilk. Add flour mixture alternately with buttermilk to creamed mixture. Flavor and beat well. Carefully fold in stiffly beaten egg whites and bake in a greased and floured tube pan. Bake in a 350° oven for 1 hour and 15 minutes.

CARROT CAKE — Tommie Rimmer

2 c. sifted flour
1 tsp. baking powder
2 c. grated carrots
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. salt
1 1/2 c. salad oil
4 eggs
2 C. sugar

Cream oil and sugar; add beaten eggs, one at a time; beat well after each addition. Add dry ingredients and carrots that have been dusted with flour. Bake in 3 (9 inch) pans that have been greased and floured. Cook at 350° for 30 minutes.

Filling:

2 c. sugar
1 tsp. flour
1/2 c. milk

Cook until filling drops off spoon with a heavy drop. Add 1 stick oleo and 1 teaspoon vanilla. Beat until creamy and then spread on cake.

Scatter Branch Community

CANADIAN LOAF CAKE — Thelma Owens

2 c. sugar
1 c. Crisco
3 c. flour
3 eggs
2 tsp. baking powder
1 tsp. salt
1/2 c. milk
1 tsp. vanilla

Mix and add 1/2 cup boiling water and let set for about 5 minutes; then bake in a tube pan at 350° for 1 hour.

CREAMY CAKE — Mrs. Ruth Ponder

1 c. sugar
2 egg yolks, beaten light
1 3/4 c. flour
1 1/2 tsp. baking powder
Whites of 2 eggs
1/2 c. shortening
1/2 c. cold water or fruit juice

Cream the butter, add sugar, egg yolks, water or fruit juice, blend in sifted flour that has been sifted with baking powder. Bake in 2 (9 inch) layers. Put together with cream filling.

CREAMY CREAM ICING — Nancy Madewell

1/2 stick margarine (at room temperature)
1 (8 oz.) pkg. cream cheese, softened

To cream cheese and margarine, add 1 box sifted powdered sugar; gradually add:

1/4 c. condensed milk
1 tsp. vanilla

Mix well and spread on any type cake.

CHOCOLATE ICING — Nancy Madewell

1 1/2 c. sugar
1/2 c. cocoa
1/2 c. milk
1 tsp. vanilla
Pinch of salt
1 stick margarine

Boil at medium temperature for 8 minutes. Remove from heat and beat until creamy.

CHOCOLATE FROSTING — Shirley Manning

1/2 c. margarine
3 1/2 Tbsp. cocoa
1/3 c. milk
1 box powdered sugar, sifted
1 tsp. vanilla

(Cont'd.)

CHOCOLATE FROSTING (Continued)

Combine margarine, cocoa and milk in saucepan; heat slowly to the boiling point. Add remaining ingredients. Beat until thick enough to spread on cake. If frosting gets too hard, add a small quantity of milk until the right spreading consistency.

CAKE FILLING — Faye Evans

1 c. sugar
1 Tbsp. flour
1/2 c. chopped raisins
1 egg, beaten
1 c. sour cream
1 c. chopped nuts

Cook until thick on low heat; add nuts last. Add 1 tablespoon vanilla flavoring. Use for icing top and sides of cake. Good on devils food layers, too.

BOILED FROSTING

2 egg whites
1 c. sugar
1/3 c. Karo syrup
2 Tbsp. water
1/2 tsp. cream of tartar
Dash of salt
1 Tbsp. vanilla

Cook in double boiler, beating until peaks form. Add vanilla and ice cake.

UNCOOKED ORANGE FROSTING

2 Tbsp. butter
2 c. confectioners sugar
1/2 c. orange juice
2 Tbsp. grated orange rind
1 Tbsp. lemon rind

Blend all ingredients well. Cool cake before spreading frosting.

VANILLA ICE CREAM — Maurine Luckett

4 eggs
2 1/2 c. sugar
2 Tbsp. flour
3 small cans Pet milk
Vanilla, as desired
Homogenized milk

In large mixing bowl, beat eggs at high speed until fluffy. Add sugar and flour and beat again. Add Pet milk, vanilla and a dash of salt. Beat again and then add enough homogenized milk to fill freezer bucket 3/4 full.

APRICOT ICE CREAM — Maurine Luckett

3 eggs
2 1/2 to 3 c. sugar
2 Tbsp. flour
2 cans Pet milk
1 (No. 2) can apricots
Homogenized milk
Vanilla

Pour 1 cup sugar over apricots in bowl and let set. Place eggs in large mixing bowl and beat at high speed until fluffy. Add rest of sugar, flour and Pet milk and continue beating. Crush or mash apricots and add. Then add vanilla and enough homogenized milk to fill freezer bucket 3/4 full.

PEACH ICE CREAM — Patsy Pope

7 eggs
2 c. sugar
2 Tbsp. vanilla
2 cans evaporated milk
1 qt. plain milk
Pinch of salt
1 pt. fresh, mashed peaches

Combine milk and warm in large pan. Beat eggs until thick. Add sugar and salt to eggs and mix. Add egg mixture to warm milk. Add vanilla and peaches. Pour into ice cream freezer and freeze.

HOMEMADE ICE CREAM — Ruth Humphries

1 pkg. powdered sugar
4 eggs
1 can Carnation milk
Fruit: bananas, strawberries, peaches, etc.

Beat eggs, put fruit through sieve, mix ingredients well, put into freezer. Finish filling freezer with milk; freeze with salt and ice.

BANANA ICE CREAM — Alys Shanks

2 tall cans Carnation milk
1 pt. whipping cream, whipped
3 c. whole milk
6 eggs
2 c. sugar
2 Tbsp. vanilla
Pinch of salt
3 large bananas, well mashed

Mix all together and freeze in a gallon freezer with ice and salt.

DOUBLE DIVINITY — Faye Evans

Mixture I:

3 c. sugar
3/4 c. water
1 c. corn syrup
3 egg whites, stiffly beaten

Cook sugar, water and corn syrup of mixture I until it forms a fairly hard boil, 250°, stirring only until sugar dissolves. Remove from heat. Pour slowly with constant beating over egg whites. At this time, start mixture II (see below), cooking to a very hard ball, 265°. Pour in first mixture, which has been beaten all the while, constantly beating until candy begins to hold its shape. Add vanilla and nuts.

Pour into greased pans and cut into squares when cold. Candy may be shaped into a loaf or formed into irregular pieces by dropping from tip of spoon on greased paper.

Mixture II:

1 c. sugar
1/2 c. water
1 tsp. vanilla
1 c. coarsely chopped nuts

DATE LOAF — Coralie Cotten

3 c. sugar
1 ~~3~~ c. milk
3 T. corn syrup
2 to 1 C. 3 c. dates - chopped
nuts - chopped

Cook to soft ball stage, 240°. Stir as needed to prevent burning. Remove from heat. Cool to 104°, which is just above lukewarm. Beat until it begins to harden. Add nuts and turn into a damp cloth. Shape into a roll 2 inches in diameter. Let stand until firm. Cut into slices as needed.

This candy can be stored for some time if tightly covered.

MARTHA WASHINGTON CANDY — Nancy Madewell

1 can flaked coconut
1 c. pecans, chopped
1 can sweetened condensed milk
1/4 lb. soft oleo
2 boxes confectioners powdered sugar

Blend all ingredients and roll by hand into small balls about 3/4 inch in diameter. Chill in refrigerator about 1 hour, or longer. Insert toothpick into each ball and dip into chocolate paraffin mixture to coat thoroughly.

Chocolate Paraffin Mixture: Melt 1/4 pound paraffin and 1 large (12 oz.)package chocolate bits in a small saucepan

(Cont'd.)

MARTHA WASHINGTON CANDY (Continued)

over low heat, 10 to 15 minutes. Use for dipping as directed in recipe.

PRALINES — Shirley Manning

1 c. brown sugar
2 c. granulated sugar
1 c. milk
3 Tbsp. white corn syrup
3 tsp. vanilla
1/8 tsp. salt
1 1/2 c. pecans

Combine sugar, salt and milk in saucepan. Cook gently, stirring constantly, until mixture reaches 238°, soft ball stage. Cool to 110°, or until lukewarm. Add flavoring and nuts. Beat until mixture begins to thicken. Drop on wax paper to form patties.

PERFECT PRALINES — Jewel Walker

2 lb. light brown sugar (4 1/2 c.)
2/3 c. evaporated milk
1 lb. pecans
1 tsp. vanilla

Cook sugar and milk in heavy saucepan, stirring to prevent sticking, to the soft ball stage, 238°, or to a soft ball stage when tested in cold water. Add pecans and boil gently 2 minutes. Add vanilla and stir until mixture starts to thicken. Spread on waxed paper. Break or cut apart when almost cool.

NO-COOK COCONUT CREAMS — Annie Lue Dickerson

2 lb. confectioners sugar
2 1/2 c. flaked coconut
2 c. pecans
1 (15 oz.) can sweetened condensed milk
1/2 c. butter

Mix sugar, coconut, milk, pecans and butter. Shape into balls. Chill. Coating:

12 oz. semi-sweet chocolate chips
1/4 lb. paraffin

Mix chocolate pieces and paraffin in double boiler. Stick toothpick, or use fork, into chilled balls. Dip into melted mixture. Pour onto waxed paper to harden.

MILLION DOLLAR FUDGE

Lois Crouch

4 1/4 c. sugar
6 Tbsp. butter
1 tall can evaporated milk
1 (8 oz.) jar marshmallow cream
1 lb. nuts, chopped
2 (6 oz.) pkg. chocolate chips

Boil sugar, butter and milk together for 7 minutes, after first bubbles come and until a soft ball stage is reached. Put chocolate chips, marshmallow cream and nuts in a large bowl. Pour syrup over mixture. Blend together and drop on wax paper and cool.

PEANUT PATTIES

Shirley Manning
Margaret Porter
Jane Myers White

Combine in a pan and bring to a boil over medium heat:

3 c. sugar
1 c. light syrup
1 c. water
3 1/2 c. raw Spanish peanuts
1 tsp. red food coloring

Cook until 250° on candy thermometer. Remove from heat; add:

1/4 c. margarine
Pinch of salt

Beat until mixture begins to thicken. Pour onto greased baking sheet. Cool and break into pieces.

MARSHMALLOW FUDGE

Pauline Dame

1 tall can Carnation milk
4 c. sugar
2 sticks oleo
Dash of salt

Cook 9 minutes and add:

1 pt. marshmallow creme
1 c. nuts
2 (6 oz.)pkg. chocolate chips

Beat until creamy and pour on wax paper.

VINEGAR TAFFY — Claudie Smiley

3 c. sugar
1/4 c. vinegar
1/2 c. water

Cook all ingredients together slowly until they form a hard ball in cold water. Do not stir after sugar has dissolved. Pour into a buttered pan and when cool enough to handle, pull until porous and light colored. Allow the candy to come in contact with thumbs and fingertips only. Cut in small pieces, using large shears or knife. Arrange on slightly buttered dishes to cool. Flavoring may be added, if desired.

CHERRY-ANGEL FOOD CAKE DESSERT — Linda Luckett

1 Angel Food cake
1 can cherry pie filling
1 pkg. vanilla instant pudding
1 carton sour cream

Tear up cake in small pieces; place half of it in a Pyrex dish; cover with pie filling and put rest of cake on top of pie filling. Mix instant pudding with 1 1/2 cups milk; after it thickens, add sour cream. Mix well and top cake. Can be put in refrigerator and served several hours later, or even the next day.

FROZEN PUDDING (Delicious!) — Corinne Head

1/2 c. sugar
4 Tbsp. lemon juice
24 vanilla wafers, crumbled fine
1/2 pt. whipping cream
3 eggs

Beat egg yolks; add lemon juice and sugar. Cook in double boiler until thick. Whip the cream, pour the cooked mixture into the cream and fold in the stiffly beaten egg whites. Put 1/2 of the vanilla crumbs in bottom of refrigerator tray. Add the mixture and cover with the rest of the vanilla crumbs. Freeze at high speed, then reduce temperature. Serve in slices. Keep frozen.

PEACHES CALIFORNIA — Amy Luckett

6 almond macaroons
8 marshmallows
1/2 c. whipping cream
6 peach halves
1 pt. vanilla ice cream
1/2 c. peach juice

Crumble macaroons into bowl; cut marshmallows into small pieces and add. Stir in peach juice and cream. Chill overnight.

(Cont'd.)

PEACHES CALIFORNIA (Continued)

When ready to serve, beat mixture with electric beater until smooth. Spoon sauce over peaches and ice cream.

CHERRY BREEZE — Janice Weatherford

1 c. Kellogg's corn flake crumbs
1/3 c. melted oleo
1 pkg. (8 oz.) cream cheese, softened
1 can Eagle Brand sweetened condensed milk
1/2 c. Realemon juice
1 tsp. vanilla flavoring
1 can chilled Comstock cherry pie filling

Mix corn flake crumbs and oleo in a 9 inch pie plate. Press firmly and evenly over bottom and sides of pan to form crust. Chill. Stir in lemon juice and vanilla. Turn into crust. Refrigerate 2 to 3 hours. Cover only top with chilled cherry pie filling before serving. Serves 8.

CHERRY DELIGHT — Gerry Faye Cargile

Beat 6 egg whites with 3/4 teaspoon cream of tartar and 2 cups sugar until it holds very stiff peaks. Fold in:

2 c. soda crackers
1 c. walnuts, chopped

Bake in an ungreased 13 x 9 inch pan for 25 minutes in a 300° oven. Cool and cover with Dream Whip, then spread cherry pie filling over the top and chill.

ANGEL FOOD SURPRISE — Allie Bane

6 eggs, separated
3 Tbsp. lemon juice
Angel Food cake
3/4 c. orange juice
3/4 c. sugar
2 Tbsp. gelatin, dissolved in 1/2 c. orange juice

Combine orange juice, sugar and gelatin and boil until thick. Cool. When cool, fold in beaten egg whites to which 3/4 cup sugar has been added. Break Angel Food cake into small pieces. Grease an Angel Food cake pan. Make a layer of cake pieces and mixture alternately until all of cake pan is filled.

Place in refrigerator to chill. Ice with whipped cream and sprinkle with chopped nuts.

LEMON JELL-O SUPREME

Simlie Archer

2 c. milk
1 c. sugar
3 eggs, separated
1 pkg. lemon Jell-O
1 small can drained pineapple
1 c. chopped nuts

Mix milk, sugar and egg yolks. Bring to a boil. Stir in lemon Jell-O. Beat egg whites and slowly pour over hot mixture. Add 1 small can pineapple and 1 cup chopped nuts. Chill.

BROWN SUGAR PUDDING

Candy Baily

1/2 c. sifted flour
1 Tbsp. melted butter
1 tsp. baking powder
1/2 c. milk
3/4 c. sugar
1 tsp. vanilla
1/2 c. nuts

Combine ingredients and put into a greased pan. Add topping:

1/2 c. sugar
2 Tbsp. cocoa
3/4 c. boiling water

Sprinkle brown sugar and cocoa mixture on top. Pour boiling water over mixture. Bake at 350° for 30 to 40 minutes.

JIFFY BANANA PUDDING

Sunlight Ames

Prepare 1 box vanilla custard pudding as directed on package. When pudding is ready, line bottom of a deep dish with a thick layer of vanilla wafers, not crumbled. Next, place alternate layers of bananas and pudding.

Pineapple may be used instead of bananas.

1-2-3 DESSERT

Marie Cotten

1 pkg. Jell-O
1 c. liquid (water or fruit juice)
1 1/2 to 2 c. fruit
1 pt. ice cream

Use any combination of flavors your family likes. Heat water or juice to boiling. Pour over Jell-O in medium bowl. Stir until dissolved. Add ice cream and stir until completely melted and mixed. If the mixture looks curdled at this stage, do not worry, it will change. Chill in refrigerator until thick as cream, then add fruit and pour into dessert dishes or prepared pie shell. Serve with whipped topping, or plain. Decorate top with whole pieces of fruit, if serving to guests.

Melt 1/4 pound marshmallows over hot water; add coconut, pink food coloring and spread between vanilla wafers or graham crackers. Cool.

Add 1 cup cranberry sauce to 1 pint of prepared lemon flavored gelatin. Chill in ring mold. Serve with center filled with cottage cheese.

Mix equal parts of sherry, honey and lemon juice as delicious dressing for fruit salad.

Top piece of leftover gingerbread with thick applesauce, sprinkle with sugar and cinnamon and broil.

Mix 1 (9 ounce) can crushed pineapple with 1/2 pound marshmallows and heat over hot water until marshmallows are melted. Serve on cake slices or on ice cream.

Slice bananas into orange juice, sprinkle with coconut and add crown of red cherry or dots of bright jelly.

RED CHERRY PUDDING

Rosa Belle Rutherford

1 can red, pitted cherries
2 c. sugar
1 1/2 c. flour
2 eggs, well beaten
4 Tbsp. melted butter
1 Tbsp. soda
1/2 oz. red cake coloring
1 c. nuts, chopped

Drain cherries and add soda to juice. Let stand; add coloring to cherries. Let stand while mixing. Mix flour, sugar and well beaten eggs, oleo, vanilla and cherry juice. Mix well; add pecans and then hot cherries. They will stay whole in the pudding. Bake in a 9 x 14 inch pan at 350° for 45 minutes.

Sauce:

1 c. brown sugar
2 Tbsp. flour
2 Tbsp. butter
1 c. boiling water

Cook 5 minutes; pour over pudding while hot. Serve with whipped cream.

FRENCH UNBAKED CAKE

Margaret Ferrell Freeman

1 (1 lb.) box vanilla wafers
1 c. butter
2 c. powdered sugar
4 eggs
1 Tbsp. sugar
1 c. whipping cream
1 c. pineapple (crushed), drained
1 c. broken pecans
1 small bottle maraschino cherries, chopped

(Cont'd.)

FRENCH UNBAKED CAKE (Continued)

Line an 8 1/2 x 13 x 2 inch dish with wafers (that has been well buttered). Cream butter and powdered sugar. Add eggs, one at a time. Beat 2 or 3 minutes between each addition. Pour egg mixture over wafers; add 1 tablespoon regular sugar to pineapple, cherries and nuts. Pour fruit mixture over egg mixture. Whip cream and add sugar to taste and pour over fruit mixture. Cover with foil or pan. Chill 12 to 24 hours.

BLUEBERRY OR CHERRY DESSERT

Margaret Ferrell Freeman

1 c. flour
2 Tbsp. powdered sugar
1 stick oleo
1 (3 oz.) pkg. cream cheese
1/2 c. powdered sugar
1 tsp. vanilla flavoring
1/2 pt. whipping cream
1/3 c. chopped nuts
1 can prepared pie filling (cherry or blueberry)

Combine flour, powdered sugar and oleo. Blend and press into bottom of square or rectangular Pyrex dish; bake at 350° until golden brown. Remove from oven and allow to cool before adding next layer. Now, combine the 3 ounces cream cheese, 1/2 cup powdered sugar, 1 teaspoon vanilla, 1/2 pint whipping cream, sweetened, and 1/3 cup nuts. Spread over crust. Take the can of prepared pie filling and spread over the cream mixture. Refrigerate overnight before serving.

PEAR CRUNCH

Lila Lee Talley

4 c. grated pears
1 Tbsp. lemon juice
1/2 c. sugar
Cinnamon and nuts, to suit taste

Mix together and put in greased 9 x 9 inch dish. Topping:

1/2 c. butter
1/2 c. brown sugar
1/2 c. flour
1 c. oatmeal

Bake 30 minutes at 400°. (Mix topping mixture well before adding to pear mixture.)

ICEBOX CAKE

Lois Goodwin

1 c. sugar
1/2 c. melted oleo
3 egg yolks
1/2 c. pineapple
1 c. pecans
1 Tbsp. Jell-O or gelatin
1 lb. vanilla wafers

Mix thoroughly the sugar, eggs and butter; add Jell-O or gelatin to pineapple juice, then to the pineapple, crumble vanilla wafers and add to mix. Let set overnight in refrigerator; slice and serve with whipped cream.

BLUEBERRY DELIGHT

Alcie Spigner

2 1/2 c. graham cracker crumbs
1 c. chopped pecans
1/4 c. powdered sugar
1 stick oleo
2 pkg. Dream Whip
2 eggs
1 c. sugar
2 Tbsp. lemon juice
1 (8 oz.) pkg. cream cheese
1 can blueberry pie filling

Mix cracker crumbs, pecans, powdered sugar and 1 stick melted oleo and spread in long pan and press flat. Next, combine the 2 eggs, sugar, lemon juice and cream cheese and beat for about 2 minutes and then spread on first layer. Bake at 350° for 20 minutes. Cool before adding the next layer.

Now, spread 1 can blueberry pie filling over mixture and then beat 2 packages Dream Whip and spread on top of the pie filling. Refrigerate until time to serve.

BUTTERMILK PRALINES

Estelle Porter

2 c. granulated sugar
1 c. buttermilk
1 tsp. soda
1 Tbsp. light corn syrup
2 Tbsp. butter
2 tsp. vanilla
2 c. pecans

Boil sugar, pineapple, soda and syrup in a large, heavy saucepan to the soft ball stage. Remove from heat and stir in butter, vanilla and pecans. Cool, stirring frequently, until it can be dropped onto foil. Work quickly as candy thickens fast.

Makes 16 to 18 praline patties.

DATE PINWHEEL COOKIES — Sally Avery

1/2 c. butter
1/2 c. light brown sugar
3/4 c. granulated sugar
1/2 tsp. vanilla
1 egg
2 c. sifted flour
1/8 tsp. salt
1/4 tsp. soda
1 (7 1/4 oz.) pkg. pitted dates
1 c. chopped nuts

Cream butter; add brown sugar, 1/2 cup granulated sugar, vanilla, egg; beat until light. Add sifted dry ingredients. Chill until firm enough to roll.

To make filling, cut dates in small pieces; bring to a boil with remaining 1/4 cup sugar, salt and 1/3 cup water; simmer for 5 minutes; add nuts; cool. Halve dough; roll each 1/2 on floured wax paper into a 9 x 12 inch rectangle. Spread with filling; roll up tightly from end. Wrap in paper; chill overnight.

Slice 1/8 inch thick. Bake in a 325° oven for 10 minutes.

COOKIE SQUARES — Mrs. Ray Robertson

4 eggs
2 c. brown sugar
2 c. flour
1/4 tsp. salt
1 tsp. cinnamon
1 tsp. butter flavored extract
1/2 c. pecans
1 c. orange slice candy

Beat eggs, add water, beat in sugar. Save out 1/4 cup flour to dust candy pieces. Sift remaining flour with dry ingredients. Add orange slices and pecans. Spread thin in well greased and floured pans and bake in a 325° oven for 30 minutes. While still warm, spread with following icing:

3 Tbsp. butter
2 Tbsp. orange juice
1 tsp. grated orange rind
2 c. powdered sugar

ORANGE-PECAN REFRIGERATOR COOKIES — Ola Speight

1 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg, beaten
2 Tbsp. orange juice
2 Tbsp. grated orange rind
2 c. flour
1/4 tsp. soda
1/2 c. chopped pecans

Cream shortening and sugar. Add the beaten egg, orange juice and grated orange rind. Sift flour and soda together. Add to creamed mixture. Stir in chopped pecans. Shape into roll and chill overnight. Slice thin; bake on ungreased cooky sheet at 325° for 10 to 12 minutes.

MAGIC COOKIE BARS

Mrs. Nona Butler
Submitted by: Mildred Horn

1 1/2 c. corn flakes
3 Tbsp. sugar
1 stick oleo
1 c. walnuts
1 (6 oz.) pkg. semi-sweet chocolate chips
1 can flaked cocoanut
1 can Eagle Brand milk

Measure corn flakes, sugar and oleo in baking dish; mix thoroughly with back of spoon; press into the bottom of pan to form crust. Sprinkle walnuts, chocolate chips, then cocoanut evenly over crust. Pour Eagle Brand milk over cocoanut. Bake at 350° for 35 minutes, or until browned around edge. Cut in squares.

FROSTED DATE BALLS

Shirley Manning

1 1/4 c. flour
1/4 tsp. salt
1/2 c. oleo
1/3 c. sifted powdered sugar
1 Tbsp. milk
1 tsp. vanilla
2/3 c. chopped dates
1/2 c. chopped nuts
Confectioners sugar

Combine flour and salt. Cream oleo and gradually add sugar. Add milk and vanilla and stir in flour. Blend in dates and nuts. Roll in 1 inch balls. Place about 3 inches apart on ungreased baking sheet. Bake in a 300° oven about 2 minutes, until lightly brown. While still warm, roll in confectioners sugar.

CHOCOLATE CHIP OATMEAL COOKIE

Mrs. Ruth Ponder

1/2 c. flour
1/4 tsp. salt
1 1/2 c. quick cooking oatmeal
1 c. chocolate chips
1/2 c. soft butter
1 c. brown sugar
1 egg, well beaten
1 tsp. vanilla
3 Tbsp. canned milk

Sift flour with salt; add oatmeal; fold in chocolate chips. Put in bowl, butter, sugar and blend well; add beaten eggs and vanilla, milk; mix together. Drop by teaspoon onto greased pan, 2 inches apart. Bake at 350° for about 12 minutes.

CHOCOLATE OATMEAL COOKIES

Mary Ellen Wright

1/2 c. nuts
2 c. sugar
1 stick oleo
1/2 c. cocoa
3 c. oatmeal
1/2 c. peanut butter
1 tsp. vanilla
1/2 c. milk

Mix sugar, oleo, cocoa and milk together.

(Cont'd.)

CHOCOLATE OATMEAL COOKIES (Continued)

Boil 1 minute on low heat. Add peanut butter, vanilla and oatmeal and nuts. Drop on wax paper by teaspoon.

BRANDY WAFERS — Viva Treadwell

1/2 c. molasses
1/2 c. butter
1 1/4 c. sifted cake flour
1/4 tsp. salt
2/3 c. granulated sugar
1 Tbsp. ginger
3 tsp. brandy flavoring

Heat molasses to boiling. Add butter. Add sifted dry ingredients gradually, stirring constantly. Stir in brandy flavoring. Drop by half measuring spoons 3 inches apart on greased cookie sheets. Bake 6 cookies at a time in slow oven, 300°, for 8 to 10 minutes. Cool 1 minute. Remove with spatula and roll at once around handle of wooden spoon. If removed too soon, wafers will break; if not soon enough, they will not roll.

PEASANT COOKIES — Carla Smith

1 c. butter
1 c. sugar
1 Tbsp. molasses
3/4 c. nuts
2 3/4 c. flour
1 tsp. baking soda

Cream butter. Blend in sugar and molasses. Add nuts and sifted flour and soda. Form dough into rolls. Chill; slice and place on greased baking sheets. Bake at 350° for 12 to 15 minutes. Makes about 5 dozen cookies.

GOOD GOBLIN CLUSTERS — Gerry Faye Cargile

2 (6 oz.) pkg. chocolate chips
2 (6 oz.) pkg. butterscotch chips
2 (3 oz.) cans or 1 large size can La Choy chow mein noodles
1/2 c. peanuts or cashews

In a heavy saucepan, combine chocolate and butterscotch chips. Melt, stirring constantly, over a low heat. Remove from heat and stir in La Choy noodles and nuts. Mix quickly to coat evenly. Dip by teaspoon onto waxed paper and cool.

PEANUT BUTTER BARS — Earlene Crawford

1 pkg. yellow cake mix
1 c. peanut butter
1/2 c. oleo, melted
2 eggs

In a large bowl, combine cake mix, peanut butter, oleo and eggs. By hand, stir until dough holds together. Press 2/3 of dough into bottom of ungreased 13 x 9 inch baking pan. Reserve remaining dough for topping. Prepare filling.

Filling:

1 c. semi-sweet chocolate pieces
1 1/3 c. (14 oz.) sweetened condensed milk
2 Tbsp. oleo
1 pkg. cocoanut pecan frosting mix

Spread filling over dough in pan. Crumble reserved dough over filling. Bake for 20 to 25 minutes at 350°. Cut into 36 bars.

RANGER COOKIES — Mrs. D. W. Gentry

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 c. corn flakes
2 c. flour
2 eggs
1/2 tsp. salt
1 tsp. soda
1 c. cocoanut
1 c. nuts
2 c. oatmeal
Vanilla

Cream sugar and shortening and add eggs. Cream well, add remaining ingredients and continue to mix. Roll into small ball shape cookies, press with a fork and bake at 325° for about 15 minutes.

SKILLET COOKIES

Wilda Hefner
Bernice Gentry
Gerry Faye Cargile

1 stick oleo
3/4 c. granulated sugar
1/2 tsp. salt
1 c. chopped dates
2 beaten eggs
1 tsp. vanilla
1 c. chopped nuts
2 c. Rice Krispies
1 c. Angel Flake cocoanut

Melt oleo in skillet; add sugar, salt, dates and eggs. Cook over low heat until thickened. Remove from fire. Cool slightly, then stir in cereal and nuts, blending well. Turn out onto large

(Cont'd.)

sheet of wax paper that has been lightly sprinkled with confectioners sugar. Roll to coat well on all sides.

PECAN CRISPS — Margaret Porter

1 c. oleo
1/3 tsp. salt
1/4 c. confectioners sugar
2 tsp. vanilla extract
2 c. finely chopped pecans
1 1/2 c. flour
Confectioners sugar

Cream butter with salt until light and fluffy, gradually adding 1/2 cup sugar. Blend in vanilla and pecans. Shape dough into rolls 1/2 inch in diameter. Slice into 1 1/2 inch pieces. Place about 2 inches apart on ungreased cookie sheet.

Bake at 325° for 15 to 20 minutes.

BANANA CUPCAKES — Lois Bullard

2 c. flour
1 c. sugar
1/3 c. Crisco
2 eggs
1/2 tsp. salt
1 1/2 tsp. baking powder
1/4 tsp. soda
1 c. mashed bananas
1 tsp. lemon extract

Mix and bake in muffin pans at 325° until done.

APPLE BUTTER COOKIES — Ester Luckett

1/2 c. oleo
1 c. sugar
2 eggs
2 Tbsp. cream
1 tsp. vanilla
2 1/2 c. flour
1/2 tsp. salt
1/2 c. apple butter
1/4 tsp. soda

Mix oleo, sugar and eggs. Stir in cream and vanilla. Add dry ingredients. Mix. Chill dough for 1 hour. Roll dough 1/4 inch thick. Cut rounds with floured cookie cutter. Place rounds on lightly greased cookie sheet. Top each cookie round with apple butter. Bake at 325° for 8 to 10 minutes.

PEANUT COOKIES — Clemie Dooley

1 c. butter
1 c. sugar
1 Tbsp. molasses
3/4 c. nuts or peanuts
2 3/4 c. flour
1 tsp. baking soda

(Cont'd.)

PEANUT COOKIES (Continued)

Cream butter; blend in sugar and molasses. Add nuts and sift flour and soda. Form dough into rolls. Chill. Slice and place on greased baking sheet. Bake at 350° for 12 to 15 minutes. Makes about 5 dozen cookies.

COUNTRY SPECIALS — Nellie Whitfield

1 c. Crisco oil
1 c. brown sugar
2 c. flour
1/4 tsp. salt
1 tsp. soda
1 tsp. baking powder
2 eggs
1 c. cocoanut
2 c. chopped orange slices
2 c. oatmeal
1 c. chopped nuts

Mix all ingredients. Drop by teaspoons on greased cookie sheet. Bake at 325° for 10 minutes.

COCOA KRISPIE COOKIES — Shirley Manning

1 c. Karo syrup
1 c. sugar
1 1/2 c. peanut butter
4 c. Cocoa Krispies

Bring to boil, sugar and Karo syrup. Remove from heat and add peanut butter and Cocoa Krispies. Let cool and drop on wax paper.

MOLLIE'S CHRISTMAS LIZZIES — Earlene Crawford

Mix:

1/2 c. butter or oleo
1 c. brown sugar

Add 4 eggs (blend after each). Combine 3 teaspoons soda in 3 tablespoons sweet milk with 2/3 cup whiskey. Add to sugar and egg mixture. Stir in 2 cups flour, sifted with 1 teaspoon of allspice, nutmeg, cinnamon and cloves. Pour over the following that has been chopped and coated with 1 cup flour (not out of flour listed above):

1 1/2 lb. pecans
1/2 lb. candied pineapple
1 lb. white raisins
1 lb. candied cherries

Drop by teaspoons and bake at 325° for 25 to 30 minutes.

CHOCOLATE COOKIES — Era Nashly

3/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. Crisco
6 Tbsp. sugar
6 Tbsp. brown sugar
1/2 tsp. vanilla
1 tsp. water
2 eggs
1/2 c. nuts
1 c. chocolate chips

Sift all dry ingredients together and set aside. Combine oil, sugar, vanilla and water; beat until creamy; add eggs. Next, add dry ingredients and mix well. Stir in chips and nuts. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10 to 15 minutes.

BLOND BROWNIES — Earlene Crawford

2 c. flour
1/2 tsp. soda
1 tsp. salt
1 c. nuts
2/3 c. cooking oil
1 c. brown sugar
1 c. white sugar
2 eggs
1/2 large pkg. chocolate chips

Mix oil, white and brown sugar and eggs. Mix flour, which has been sifted with salt and soda, that has had the nuts added. Use about 1/3 cup warm water to blend. Sprinkle with chocolate chips. Bake at 350° for about 35 minutes.

MAMA'S TEA CAKES — Nina McLeod

1 c. butter
2 c. sugar
4 eggs
1/2 c. sweet milk
3 tsp. baking powder
1 tsp. vanilla
1 tsp. lemon flavoring
1 tsp. nutmeg
4 c. flour (approximately)

Mix all ingredients together; add enough flour to make soft dough. Roll out and place on cookie sheet with a spatula. Bake at 400° until brown.

PINEAPPLE DROP COOKIES — Edna Waddle

1/2 c. shortening
1 c. sugar
1 egg
1/2 tsp. vanilla
1 tsp. soda
1/2 c. crushed pineapple, drained
2 c. flour
1 tsp. baking powder

(Cont'd.)

PINEAPPLE DROP COOKIES (Continued)

Mix and bake at 350° until done on greased cookie sheet. Cool before removing from pan.

APPLESAUCE SQUARES — Gladys Lemon

1 c. sugar
1/2 c. Crisco
1 c. applesauce
1 tsp. vanilla
1 egg
1 tsp. soda
1 3/4 c. sifted flour
1/2 tsp. nutmeg and cloves
1 scant tsp. cinnamon
1/2 tsp. salt
1 c. seedless raisins
1 c. chopped nuts

Mix sugar and shortening and cream well or beat well; then add applesauce and beaten egg to mixture. Add spices, flour and soda that have been sifted together. Add raisins and nuts last. Mix well. Pour into a long, greased and floured pan.

Bake at 350° for 35 to 45 minutes, or until done. When done, remove from oven and cut into squares and pour over these delicious squares:

Icing for Applesauce Squares:

2 tsp. margarine, melted
Juice of 1 whole lemon
Grated rind of 1 lemon
1 1/2 c. confectioners sugar

Mix well, beat until creamy and pour over cake squares. Next, add 1/2 cup of nuts sprinkled over frosting - will add to taste and appearance.

SHIPP COOKIES — Lydia Shipp
Submitted by: Edna Waddle

2 c. sugar
1/2 c. sweet milk
2 Tbsp. cocoa
1 stick margarine

Let boil 1 minute at rapid boil. Remove from fire. Add:

1/2 c. peanut butter
2 1/2 c. uncooked 3 minute oats
Pecans or coconut, if desired

Beat until thick. Beat and drop from spoon onto waxed paper. Very good!

K-COOKIES

Mrs. Maxine Pinson

1 c. white sugar
1/2 c. brown sugar
1 c. white Karo syrup

Bring to a boil, but not a hard boil. Remove from fire and add:

2 Tbsp. vanilla
1/4 tsp. salt
1 (12 oz.) jar peanut butter

Mix well and add 5 cups of Special K cereal. Drop on wax paper by spoonfuls.

CARAMEL NUT SLICES

Clemie Dooley

1 c. oleo
2 c. brown sugar, packed
2 eggs
3 1/2 c. sifted flour
1/2 tsp. salt
1 tsp. soda
1 c. finely chopped nuts

Mix well the oleo, sugar and eggs. Sift together flour, salt and soda. Stir well, add nuts and shape in 2 rolls (2 inches across) and chill. Slice 1/8 inch thick and bake on ungreased cooky sheet at 400° for 8 to 10 minutes.

Will keep in freezer several weeks, so can be sliced when needed.

APRICOT BARS

Noree Barker

1 1/2 c. sifted all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1/4 c. butter
1 1/2 c. quick-cooking, rolled oats
1 c. brown sugar
3/4 c. apricot preserves

Sift together dry ingredients. Stir in oats and sugar; cut in butter until crumbly; pat 2/3 crumbs into an 11 x 7 x 1 1/2 inch pan. Spread with preserves and then top with remaining crumbs. Bake in moderate oven at 375° about 35 minutes.

CHOCOLATE-BUTTERSCOTCH BARS

Earlene Crawford
Ruth Humphries

2 (6 oz.) pkg. butterscotch pieces
2 Tbsp. shortening
1 c. chopped walnuts
1 1/2 c. miniature marshmallows
2 (6 oz.) pkg. chocolate chips
About 20 pecan halves

(Cont'd.)

CHOCOLATE-BUTTERSCOTCH BARS (Continued)

In a double boiler over hot water, melt butterscotch pieces with 1 tablespoon oleo. Remove from heat; stir in chopped pecans. Spread in well greased 8 x 8 x 2 inch pan. Arrange marshmallows evenly over butterscotch layers, gently pressing into surface. In same double boiler, melt chocolate with 1 tablespoon butter. Spread over other mixture; lay pecans in soft chocolate. Refrigerate until ready to serve.

VANILLA WAFER, ORANGE BALLS — Patsy Pope

1 stick butter or margarine
1 box powdered sugar
Crushed nuts or coconut
1 (6 oz.) can frozen orange juice (do not add water)
1 (12 oz.) pkg. vanilla wafers

Melt butter and pour it and orange juice over cookies to soften. Blend in sugar. Mix well. Roll into medium-sized balls. Roll balls in crushed nuts or coconut. No baking required.

OATMEAL COOKIES — Daisy Barker

1 c. Crisco
1 c. white sugar
2 eggs
1 tsp. salt
1 tsp. vanilla
1 c. brown sugar
1 1/2 c. flour
3 c. 1-minute oats
1 c. pecans

Cream sugar and Crisco; add well beaten eggs, flour and salt. Add oats and nuts. Shape into rolls and chill 2 hours. Bake in a 275° oven for 10 minutes.

SNICKERDOODLES — Nina McLeod

Preheat oven to 400°. Mix together thoroughly:

1 c. Crisco
1 1/2 c. sugar
2 eggs

Sift together and mix with above:

2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. soda
1/2 tsp. salt

Roll into balls the size of small walnuts. Roll in mixture of 1 tablespoon sugar and 2 teaspoons cinnamon.

(Cont'd.)

SNICKERDOODLES (Continued)

Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes in a 400° oven, until lightly browned, but still soft. These cookies puff up at first, then flatten out with crinkled tops. Makes about 5 dozen (2 inch) cookies.

MINCEMEAT COOKIES — Vergie Houser

1 1/2 c. sugar
1 c. butter
3 beaten eggs
1 tsp. vanilla
2 tsp. soda, plus 2 Tbsp. hot water
1 pkg. mincemeat, broken fine

Beat well and drop on ungreased cookie sheet. Bake at 350° for 25 to 30 minutes.

ICEBOX COOKIES — Bernice Gentry

2 c. brown sugar
1 c. shortening
3 c. flour
2 eggs, well beaten
1 tsp. soda
1 tsp. baking powder
1 Tbsp. vanilla

Cream sugar and shortening; add beaten eggs. Sift soda and baking powder with flour. Mix dry ingredients with the creamed sugar and egg mixture. Add vanilla and roll mixture into a roll; chill for several hours and then slice and bake as needed.

FORGOTTEN COOKIES — Margaret Porter
Shirley Manning

2 egg whites
2/3 c. sugar
Pinch of salt
1 tsp. vanilla
1 c. chopped pecans
1 c. chocolate bits
1 c. coconut, if desired

Beat egg whites until foamy. Gradually add sugar and continue beating until stiff. Add salt and vanilla and mix well. Add pecans and other ingredients. Drop cookies by teaspoon onto ungreased cookie sheet. Place cookies in oven and immediately turn off oven. Leave cookies in closed oven overnight. Yield: 2 dozen.

SWEETHEART COOKIES

Earlene Crawford

1 c. chopped nuts
1 small box dates
1 c. water
1 c. sugar

Mix and cook slowly. Stir constantly for 1 to 2 minutes, until thick. Let cool. Mix:

1 box brown sugar
1/4 tsp. salt
1 tsp. flavoring
1 c. shortening
1 tsp. soda
2 small eggs
4 c. flour

Cream sugar and butter. Add eggs and flour to make a stiff dough. Make 4 or 5 balls, then roll until thin and spread with date mixture and roll into logs. Roll in wax paper and freeze until ready to use. Slice and bake in a 325° oven until light brown.

WALK-TO-SCHOOL COOKIES

Patsy Pope

1 lb. butter
1 c. sugar
3 1/3 c. flour
1/4 tsp. salt
1 tsp. vanilla
1 1/2 c. Grape-Nuts or Grape-Nut Flakes

In a large bowl, cream butter and sugar until light and fluffy. In a medium bowl, mix flour, salt and Grape-Nuts. Add vanilla to creamed mixture and mix well. Add dry ingredients to creamed mixture, a little at a time. Stir or mix with hands until all flour and Grape-Nuts are blended.

Drop by teaspoon onto an ungreased cookie sheet. Press cookie flat. These cookies are crunchy and please most husbands and children. Bake 350° for 12 minutes.

YUMMY BROWNIES

Diane Madewell

1/2 c. melted butter
1 c. sugar
2 eggs
1 tsp. Watkin's baking powder
1/2 c. flour
6 Tbsp. cocoa
1 c. chopped nuts
1 tsp. vanilla
Dash of salt

Beat eggs, add butter and slowly add sugar. Sift flour, then measure. Add nuts and flavoring. Bake in a 325° oven for 20 to 30 minutes. Ice with chocolate icing.

FLOP CAKE

Opal Davis
Sue Lynn Adams

2 c. Bisquick
1 box brown sugar
4 eggs
1 c. coconut
1 c. chopped pecans

Mix and bake at 350° for 40 minutes.

ORANGE SLICE COOKIES

Cuba Freeman

1 lb. candy orange slices
2 c. sifted flour
1/2 tsp. salt
1 (1 lb.) box brown sugar
4 eggs, slightly beaten
1 c. nuts, chopped
1 tsp. vanilla

Cut orange slices in small pieces with scissors dipped in cold water; add to flour and salt. Add remaining ingredients and mix well. Bake at 350° for 45 minutes. Cool in pan. Cut in squares.

ORANGE COCONUT BALLS

Elizabeth Taylor

1 small can frozen orange juice
1 box powdered sugar
1 stick oleo
1 (12 oz.) box vanilla wafer crumbs
1 box Angel Flake coconut

Mix orange juice, sugar, oleo and vanilla wafers into small balls the size of a walnut and then roll in coconut. Store in air tight container until time to serve. Will stay moist for several days if kept covered.

CHOCOLATE OATMEAL COOKIES

Ruth Ponder

1 c. margarine
1 c. sugar
2 c. flour
1 tsp. soda
3 c. oatmeal
1/2 c. nuts
2 eggs
1 tsp. baking powder
1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips

Mix together and bake at 375° for 10 to 12 minutes.

PINEAPPLE SQUARES

Ester Luckett
Opal Malone

1 1/2 c. sugar
2 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
2 eggs
1 (13 1/4 oz.) can crushed pineapple

(Cont'd.)

PINEAPPLE SQUARES (Continued)

Mix all ingredients together with a spoon. Pour into a 9 x 13 inch loaf pan that has been greased and floured. Bake in a 350° oven for 30 minutes.

Icing: Prepare icing while cake is cooking and pour on hot cake.

1 1/2 c. sugar
1 stick oleo
1 small can evaporated milk

Boil sugar, evaporated milk and margarine for 4 minutes, stirring constantly. Remove from heat and add:

1 c. chopped pecans
1 tsp. vanilla
1 can Angel Flake coconut

MARSHMALLOW TREATS

Nina McLeod

1/4 c. butter or margarine
4 c. miniature marshmallows
5 c. Rice Krispies

Melt margarine in a 3 quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is very syrupy. Remove from heat. Add Rice Krispies and stir until well coated. Press warm mixture evenly and firmly into buttered 13 x 9 x 2 inch pan.

Cut into squares when cool. Makes 24 (2 inch) squares.

PEANUT BUTTER CRISSCROSS COOKIES

Jane Myers White

1 c. shortening
1 c. granulated sugar
1 c. brown sugar
1 tsp. vanilla
2 beaten eggs
1 c. peanut butter
3 c. sifted flour
2 tsp. soda
Dash of salt

Form into balls and mash with fork. Bake at 375° for 10 minutes. Makes about 8 dozen.

SEAFOAM FROSTING

2 egg whites, unbeaten
1 1/2 c. firmly packed brown sugar
Dash of salt
1/3 c. water
1 tsp. vanilla

Combine egg whites, sugar, salt and water in top of double boiler. Beat about 1 minute to blend. Then place over rapidly boiling water and beat constantly with sturdy egg beater or at high speed of electric beater 7 minutes, or until frosting will stand in peaks. Remove from boiling water. Add vanilla; beat until thick enough to spread.

Yield: Makes enough frosting to cover tops and sides of 2 (9 inch) layers generously.

FUDGE FROSTING

2 (1 oz.) sq. unsweetened chocolate, melted
3 Tbsp. light corn syrup
1 small can canned milk
1/4 tsp. salt

Combine and cook over low heat, stirring constantly, until sugar dissolves. Cook to soft ball stage. Remove from heat and add 1/2 stick butter. Cool until just warm. Add 1 teaspoon vanilla and beat until of spreading consistency. Makes enough to ice a 2 layer cake. Good!

NEVER FAIL FROSTING

2/3 c. milk
3 Tbsp. (rounding) cake flour

Boil until thick; cool. Mix together:

2/3 c. sugar
1 tsp. vanilla
1/2 c. shortening
Dash of salt

Add your milk and flour paste to the rest of the mixture and beat for 20 minutes. Can be made with brown sugar, too.

CONFECTIONERS SUGAR FROSTING

Sift 2 cups of confectioners sugar with a dash of salt. Then slowly add enough cream to make it the right spreading consistency.

POWDERED SUGAR ICING

1/2 c. butter or margarine
Dash of salt
1 Tbsp. cold coffee
1 Tbsp. cocoa
3 1/2 c. powdered sugar

Put mixture in mixing bowl and blend gradually until all ingredients are well blended. Beat at medium speed until icing reaches right consistency for spreading. Add a little more coffee if your icing gets too thick. Add flavoring of your choice and spread on cake.

BUTTERMILK POUND CAKE — Ella Hunter

Cream:

2 c. sugar
1 c. shortening

Add:

4 well beaten eggs
1 tsp. vanilla
1 tsp. butter flavoring
1 c. buttermilk

Sift together and add to above mixture:

3 c. all-purpose flour
1/2 tsp. each: soda, salt, baking powder

Mix thoroughly; pour into well greased tube pan lined with greased wax paper. Bake 1 hour and 20 minutes in a pre-heated oven at 325°. Cool in pan.

Sauce for Cake:

2 c. sugar
1 c. water
2 Tbsp. white Karo syrup
1 tsp. vanilla or lemon flavoring
2 Tbsp. butter or margarine

Bring to a boil and cook 8 minutes. Spoon over cake until absorbed. Cover. Let set in pan overnight before turning out. Stays fresh for days.

CARROT CAKE — Mrs. John Neeley

Mix well:

1 1/2 c. Wesson oil
2 c. sugar
4 eggs

(Cont'd.)

CARROT CAKE (Continued)

Sift together:

3 c. flour
2 tsp. baking powder
2 tsp. soda
2 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. cloves

Combine dry ingredients with creamed mixture and cream well. Add:

1 c. nuts
4 c. grated carrots
1 c. dates

The nuts, carrots and dates should be coated with flour before adding to the mixture. Bake in a 10 inch greased and floured stem cake pan or 2 or 3 loaf pans. Cook at 350° for 1 hour and 15 minutes.

Glazed fruit may be used instead of the dates, if you care to.

APPLE DAPPLE CAKE

The favorite cake of Charlene Dickerson Luckett.

Mix together:

2 c. sugar
2 eggs
1 c. Wesson oil

Sift together:

3 c. flour
1 tsp. salt
1 tsp. soda

Add:

3 c. chopped apples
1 c. nuts
2 Tbsp. vanilla

(Dust nuts and fruit with flour.) Blend well. Bake in an oblong pan at 350° for 45 minutes.

GERMAN CHOCOLATE FILLING

3 egg yolks
1 small can Carnation milk
1 c. sugar
1 c. Angel Flake coconut
1 c. pecans
1 Tbsp. butter

Blend and cook until thick; spread on cake while cake is still warm.

CASSEROLES

BEVERAGES

MISCELLANEOUS

Food Quantities for Serving 25, 50 and 100 Persons at Picnic

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Ham (bone in)	14 pounds	28 pounds	55 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake	1 12x20" sheet cake	2 12x20" sheet cakes
	1½ 10" layer cakes	3 10" layer cakes	6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

BARBECUED FRANK BAKE

Sible Boles

8 or 10 franks and buns
1/2 c. chopped onion
1/2 c. water
1/3 c. chopped stuffed olives
1/4 c. catsup
2 Tbsp. minced onion
1 Tbsp. Worcestershire sauce
1 Tbsp. minced green pepper

Split buns. Combine ingredients and spread on buns. Wrap in foil and heat at 325° for 20 minutes.

BROILED SANDWICH

Hannah Smith

8 slices bread
1 (6 1/2 oz.) can tuna or crabmeat, flaked
1 Tbsp. lemon juice
1/2 c. chili sauce
1 tsp. Worcestershire sauce

Toast bread and spread one side with butter. Combine remaining ingredients and spread on toast. Top with salad dressing. Broil until bubbly and heated through.

HAMBURGER MIX

Gilda Johnson

1 lb. hamburger
1 chopped onion
Salt and pepper
1 Tbsp. minced onion
1 1/2 Tbsp. catsup
Few drops Tabasco sauce

Brown meat with onion, add seasoning and simmer about 10 minutes.

SPAMBURGERS

Connie Adams

1 can Spam
1/2 lb. cheese
1/4 green pepper
1 onion
2 Tbsp. catsup
2 Tbsp. salad dressing

Grind together Spam, cheese, green pepper and onion. Add catsup and mustard. Spread on buttered buns, wrap each in waxed paper, bake in slow oven 1 hour in covered dish.

GOOEY BUNS

Faye Bailey

1 lb. coarse bologna
3/4 lb. sharp American cheese
1 Tbsp. minced onion
1/4 c. prepared mustard
1/3 c. salad dressing
2 Tbsp. chopped sweet pickle

(Cont'd.)

Scatter Branch Community

GOOEY BUNS(Continued)

Grind bologna and cheese, add remaining ingredients and mix well. Slice wiener buns in half; spread with filling. Wrap in aluminum foil and heat in oven at 325° for 25 minutes.

BAKED CHEESE SANDWICH — Nellie Cass

1 lb. Longhorn cheese
4 hard-cooked eggs
1 green pepper
1 Tbsp. minced onion
3 stalks celery
1 small bottle stuffed olives
1/3 bottle catsup

Dice cheese, eggs, celery, green pepper; cut olives in small pieces; mix all ingredients together and stuff in cut wiener buns. Wrap and cook at 325° for 25 minutes.

HOT TUNA FISH SANDWICH — Gill Vertly

1 can tuna
3 hard-boiled eggs
1 c. cubed American cheese
2 Tbsp. minced onions
2 Tbsp. chopped sweet pickle
1 c. salad dressing
6 to 8 buns

Mix all ingredients together and spread on split bun halves. Wrap in foil and heat for 30 minutes in a 300° oven.

QUICK LIVER PASTE — Hilda Liles

3 lb. liverwurst, skinned
3 Tbsp. dry, red wine
1/3 c. sour cream
1 Tbsp. prepared mustard
2 Tbsp. grated onion

Mash the liverwurst with a fork into a smooth paste and mix in the other ingredients until well blended - or use a blender. Chill for about 3 hours and serve on various crackers or Melba toast.

MINCED HAM AND TOMATO SANDWICHES — Dedie Wallace

1 lb. sliced minced ham
1 small can tomato juice
Salt and pepper, to taste
12 slices bacon, cut into small pieces

Cut edges of ham slices to prevent curling when cooking. Place ham in large pan. Cover with tomato juice and add bacon pieces. Salt and pepper mixture to taste. Bring to a boil on low heat and cook for 20 to 30 minutes. Serve on slices of good bread, either creamed or sloppy.

EGGS ON HORSEBACK

Kindra Ames

1 slice buttered toast per serving
1 slice American or Old English cheese
1 egg per serving
Salt and pepper, to taste
Dash paprika
1 slice ham per serving (optional)

Butter the frying pan and place toast in pan. Put slices of cheese on top and with an empty frozen juice can, cut a circle out of the middle of the toast and cheese. (Use these circles for other snacks.) Drop an egg into the space. Season with salt, pepper and paprika and if you wish, place a thin slice of ham on top. Bake at about 400° until the egg is set and the cheese is melted.

HAM AND CUCUMBER ROUNDS

Sandy Carson

1 (4 1/2 oz.) can deviled ham
2 Tbsp. chopped green pepper
1 (3 oz.) pkg. cream cheese
Dash red pepper sauce
26 slices cucumber
26 (2 inch) toasted bread rounds
Paprika

Combine deviled ham, green pepper, cheese and red pepper sauce. Spread on toasted bread rounds. Top each with slice of cucumber; sprinkle with paprika. Makes 26 tea sandwiches.

CHICKEN SPREAD TEA PLEASERS

Willie Williams

1 (4 3/4 oz.) can chicken spread
1/4 c. finely chopped celery
1/2 tsp. sage
1/4 c. chopped pecans
2 Tbsp. sour cream
1/4 c. minced parsley
1 (8 oz.) can cranberry jelly, cut in 1/4 inch slices
24 (2 1/2 inch) bread rounds or diamonds
3 Tbsp. softened butter or margarine

Combine chicken spread, celery, sage, pecans and sour cream. Spread bread shapes with softened butter or margarine, then with chicken spread mixture. Cut cranberry jelly slices in round or diamond shapes to garnish sandwiches. Sprinkle with minced parsley. Makes 24 tea sandwiches.

CHICKEN SPREAD FILLING

Mrs. B. Smith

1 (4 3/4 oz.) can chicken spread
2 Tbsp. chopped, slivered almonds
1/2 tsp. lemon juice
2 Tbsp. mayonnaise
Dash curry powder

DEVILED HAM SPREAD

Mrs. N. N. Jones

1 (4 1/2 oz.) can deviled ham
1/4 c. orange marmalade

LIVERWURST SPREAD FILLING

Mrs. N. N. Jones

1 (4 3/4 oz.) can liverwurst spread
1 hard-cooked egg, chopped
2 Tbsp. chopped parsley

CORNED BEEF SPREAD FILLING

Mrs. N. N. Jones

1 (4 1/2 oz.) can corned beef spread
2 oz. cream cheese
2 Tbsp. chopped green pepper
12 oz. cream cheese, softened
1/2 c. sour cream

Note: Freeze bread for easier handling.

SNAPPY MAYONNAISE

Mrs. A. A. Carson

Mix together:

1 c. mayonnaise
1/2 c. tomato ketchup
1 Tbsp. horseradish mustard
1 tsp. Worcestershire sauce
3 drops Tabasco sauce
1/2 tsp. salt
2 tsp. lemon juice

Garnish with parsley. Good, also, with any egg, meat or fish salad.

PIZZA CRACKERS

Mrs. M. E. Flowers

Spread round, buttery crackers or square, white crackers with thinly sliced Mozzarella cheese or cottage cheese. Spread over a thin layer of tomato sauce; sprinkle with oregano or thyme and grated Parmesan cheese. Bake in a hot oven, 400°, for 10 minutes, or until the cheese melts. Serve at once.

SHRIMP DIP (Spread) — Mrs. V. D. Smith

1 lb. cream cheese, softened
1 lb. shrimp, chopped
2 Tbsp. onion juice
1 clove garlic, mashed
2 Tbsp. ketchup
2 Tbsp. lemon juice
1/2 Tbsp. mayonnaise, or more
Lea & Perrins, Worcestershire sauce and salt, to taste

Mix well and refrigerate. Bring to room temperature before serving.

BEAN DIP (Spread) — Mrs. L. L. Liley

1 (No. 2) can spiced or chili beans
1 clove garlic, crushed
1 small onion, chopped
1 tsp. cumin
1-2 Tbsp. bacon drippings
1/2-2 tsp. chili powder

Cook and mash hot mixture with 1/4 cup butter. Add 1/2 cup grated cheese and dash of Tabasco sauce. (Add boiling water, if necessary.)

LITTLE CHEESE PUMPKINS — Mrs. Connie Goode

Shape soft, deep yellow Cheddar-type cheese into balls. Make lines with a fork to look like a pumpkin. Stick in whole cloves for stems and chill.

PERCOLATOR PUNCH — Betty Myers
Royal Hazelwood

In bottom of coffee pot, put:

2 c. cranberry juice
1 c. unsweetened pineapple juice
1/2 c. water
1/4 c. brown sugar

In basket of percolator, put 3 (2 inch) cinnamon sticks and break them and 1 teaspoon whole cloves and 1 teaspoon whole allspice. Perk. Best to use electric percolator. If regular percolator is used, perk for about 10 minutes.

WEDDING PUNCH

Gladys Wilkins

2 (46 oz.) cans pineapple juice
1 (46 oz.) can orange-grapefruit juice
1 qt. apple juice
3 qt. ginger ale

Chill juices and pour together. Makes 65 cups.

FRUIT FIZZ PUNCH

Wilma Elkins

2 qt. boiling water
3 Lipton's family-size tea bags
1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen grape juice
1 (6 oz.) can frozen lemonade
1 bottle (32 oz.) ginger ale

In a large pitcher, pour water over tea bags; brew 4 minutes; remove tea bags. In punch bowl, combine tea, juices and lemonade. Before serving, add ginger ale and ice.
Makes 20 (5 ounce) servings.

APPLE PUNCH

Estelle Porter

2 qt. apple cider or apple juice
2 (3 inch) sticks cinnamon
12 whole cloves
1 (No. 2) can pineapple juice
6 c. orange juice
2 c. lemon juice
1 (No. 2) can crushed pineapple
1 1/2 qt. ginger ale

SIMMER 2 cups cider with the spices in a saucepan 15 minutes, cool and remove spices. Chill juices until ice cold. Combine all ingredients and pour over ice. Serves 25.

CRANBERRY PUNCH

Ailcie Spigner

2 qt. water
Juice of 2 oranges
Juice of 2 lemons
2 c. sugar

Boil the cranberries in water until the skins begin to pop. Remove from fire, cool and run through a colander. Combine juices and let set overnight in a cool place. Serve hot or cold. Add cloves.

ORANGE SPICE TEA MIX

Allie Snead

1 small bottle Tang
1/2 c. instant tea
1/2 c. sugar
1 pkg. lemon-lime Kool-Aid
3/4 tsp. cinnamon
1/4 tsp. cloves

Mix well together and store in container with tight lid. Use 2 teaspoons to 1 cup boiling water.

GOOD PUNCH

Cindy Caney

1 pkg. strawberry Kool-Aid
1 tall can pineapple juice
1 c. sugar
12 (1/2 grain) saccharine tablets
1 1/2 qt. cool water

Mix and serve with an ice ring on top.

COCOA FOR 50

A. Mason

1 1/2 c. cocoa
2 c. sugar
1/2 tsp. salt
1 qt. boiling water
8 qt. warm milk

TOMATO JUICE COCKTAIL

Allie Snead

1 large can tomato juice
6 Tbsp. lemon juice
6 Tbsp. vinegar
6 bay leaves
2-3 Tbsp. sugar
6-8 whole cloves
Salt, pepper

Bring to a boil, set aside for 15 minutes, strain and chill.

EGGNOG

Deborah Thompson

In a large bowl with electric mixer at high speed, beat until frothy:

6 egg whites
1/8 tsp. salt
2 Tbsp. granulated sugar

Turn mixer speed to low; gradually beat in:

1 c. milk
2 tsp. vanilla extract
1/4 tsp. nutmeg

Serve at once. Sprinkle with nutmeg.

CHOCOLATE EGGNOG

A. Mason

3 (32 oz.) cans eggnog
1 1/4 c. chocolate syrup
3/4 c. rum
1 1/2 c. heavy whipping cream
3 Tbsp. granulated sugar
1 Tbsp. cocoa

In a large punch bowl, combine eggnog, chocolate syrup and rum. In small bowl with electric mixer at high speed, whip cream, sugar and cocoa until stiff. Spoon cream onto eggnog. Sprinkle with grated chocolate.

CHERRY PUNCH

Beverly Mosley

2 pkg. cherry Kool-Aid, mix as pkg. directs
3 c. sugar
1 c. white Karo syrup
1 large can pineapple juice
1 large can apple juice
1 qt. tea, ready to serve

Mix well and chill. This is ideal for parties and children especially enjoy it. This may be frozen in cubes until ready to use and the cubes can also be served as ice for the punch bowl.

APPLE CIDER PUNCH

Agnes Snead

4 c. apple cider
2 c. cranberry juice
1 c. orange juice
1 (12 oz.) can apricot nectar
1 c. sugar
2 sticks cinnamon

Heat and let simmer for 20 minutes. Decorate punch bowl with floating orange slices with clove in them. Serves 20.

WEDDING PUNCH

Beverly Mosely

Use 12 cups sugar syrup (12 cups sugar and 12 cups water); mix and boil 7 minutes.

12 c. strong tea
12 c. orange juice
12 c. pineapple juice
Juice of 4 or 6 small lemons
8 bottles pale dry ginger ale, added just before serving

Garnish bowl with fruit and cherries. Add red food coloring for a deep pink color.

PARTY PUNCH

Dawn White

2 or 3 pkg. Kool-Aid, any flavor
1 large can pineapple juice
1 small can frozen lemonade

Sweeten to taste. Add 1 quart water. Serve ice cold.

SPICED TEA

Nina Almon Raef
Maudine Tracey

1 1/2 c. sugar
1 c. Tang
1/2 tsp. cloves
1 1/2 c. instant tea, lemon or plain
1/4 tsp. cinnamon

Use 2 teaspoons per cup of hot water.

TEXAS TEA

Agnes Snead

1/2 tsp. cloves
1/2 tsp. cinnamon
Dash of nutmeg
4 Tbsp. tea
1 can lemonade
1 can orange juice

Put spices in 2 quarts water and bring to a boil, add tea and steep 5 minutes. Strain; add fruit juices, plus 4 cans of water. Use ground spices and frozen juices.

HOT CRANBERRY PUNCH

Deborah Thompson

1 can cranberry sauce
1 cinnamon stick
3/4 c. canned orange juice
3 Tbsp. tea
3/4 c. boiling water
1/2 tsp. nutmeg
1/4 tsp. allspice
2 1/2 c. water

Melt cranberry sauce in boiling water, add remaining ingredients, mix spices in first for spiced punch.

ROAST OPOSSUM

Wilda Nelson

1 opossum
1 onion, chopped
1 Tbsp. fat
1/4 tsp. Worcestershire sauce
1 c. bread crumbs
1 hard-boiled egg
1 tsp. salt
Water

Rub opossum with salt and pepper. Brown onion in fat. Add opossum liver; cook until tender. Add bread crumbs, Worcestershire sauce, egg, salt and water. Mix thoroughly and stuff opossum. Truss like a fowl. Put in roasting pan with bacon across back and pour 1 quart water into pan.

Roast, uncovered, in moderate oven, 350°, until tender, about 2 1/2 hours. Serve with sweet potatoes.

RABBIT PIE — Betty Jones

Rabbits should be skinned and dressed immediately after shooting. After skinning, wipe the carcass with a cloth dipped in scalding water to remove loose hair. Cut rabbit into serving pieces. Soak in equal parts of vinegar and water for 12 to 24 hours. Drain and wipe dry. Sprinkle with salt and pepper and dredge with flour.

Sear quickly in frying pan. Add water to cover and simmer slowly in covered pot for 1 1/2 hours. Add:

2 onions
2 medium-size carrots
2 or more potatoes

Cook until vegetables are done. Thicken with flour. Cook in a greased baking dish in a hot oven until bubbling. Cover with biscuit dough and return to oven to bake until dough is done.

BROILED SQUIRREL — Ima Smith

Clean squirrel and rub with salt and pepper. Brush with fat and place on hot broiling rack. Broil 40 minutes, turning frequently and basting with drippings every 10 minutes. Serve with gravy from drippings and season with 1 to 2 tablespoons of lemon juice.

VENISON CUTLETS — Mammie Manly

2 lb. venison steak
2 Tbsp. butter
1/2 c. sour cream
Worcestershire sauce
Flour
Salt and pepper
Celery salt
Bay leaf

Cut venison into individual cutlets and roll in well-seasoned flour. Melt butter in heavy skillet and brown cutlets on both sides over medium heat. When nicely browned, pour sour cream over cutlets and season with salt, pepper, Worcestershire sauce, celery salt and bay leaf. Cover skillet and cook about an hour over low heat.

VENISON MEAT LOAF — S. Smith

1 lb. ground venison
1/3 lb. ground pork
1 egg
1/2 c. milk
1 1/2 tsp. salt
1/2 Tbsp. minced onion

After mixing the meats thoroughly, add eggs, milk, bread crumbs and seasonings. Bake at 350° for 1 hour.

QUAIL IN RED WINE

Novice Smith

6 quail
Flour
6 Tbsp. butter
2 c. sliced mushrooms
1/4 c. butter
1 c. consomme
1 c. dry, red wine
1 stalk celery
Juice of 2 oranges

Split quail in halves and rub with cloth soaked with brandy. Dust with flour. Melt butter in a flame-proof casserole. Add quail and brown about 10 minutes. Saute´ mushrooms in 1/4 cup butter. Add to quail, then add consomme, red wine, celery and add salt and pepper. Cover and simmer 20 to 30 minutes, or until quail is done. Discard celery; add strained orange juice. Serve hot with hot rice.

SMOTHERED DOVES

Edna Allen

Clean birds thoroughly. Dredge with flour, seasoned with salt and pepper. Melt 2 tablespoons of butter in skillet and saute´ birds until brown. Place birds in casserole. Add to butter, 1/4 cup chopped celery. Stir about 3 minutes. Add 1 cup boiling chicken broth or undiluted chicken stock. Pour over birds, cover and roast in a 350° oven for 45 to 60 minutes.

ROAST WILD DUCK

Robert Scott

Use layered roast pan with rack. Cover the bottom with the best of 2 stalks of celery; add 10 bunches of onions, also. Salt and pepper the blades on the onions, also. Salt and pepper the duck on both inside and out; place with breasts up on greenery and brush with a mixture of butter and Worcestershire sauce. Have a slab of sliced bacon twice as thick as regular thick-sliced bacon. Cover ducks completely with bacon. Pour 1 cup of wine over top of bacon.

Put cover on pan and cook for 4 hours at 350°. At the end of the 4 hours at 350°, brush with butter and Worcestershire sauce mixture; add another cup of wine; place back in oven and brown to your likeness (about 30 minutes).

The wine adds fine tang and you will find that the sauce is of rare taste with a combination of wine and juices from the greenery. This rare sauce adds just the right tang when poured over rice or the meat of ducks. There is just enough of the natural duck flavor in the cooked bird to suit most people.

PHEASANT WITH HUNTER'S DRESSING Shirley Manning

1/2 lb. pork sausage
2 c. croutons
1 c. applesauce
1/3 c. chopped parsley
Soft oleo
1/4 tsp. sage
1/2 tsp. salt
Dash of pepper
1 (2-3 lb.) dressed pheasant
Salt
1/4 c. dry sherry

Brown meat and drain. Combine with croutons, applesauce, onion, parsley, 1/2 cup oleo and seasonings. Mix well. Wash birds, dry and sprinkle body and neck cavities lightly with salt. Fill with dressing; secure with skewers and string. Spread sherry over bird. Wrap securely.

Bake, basting frequently, 1/2 hour, or until brown and tender.

VENISON STEAKS Anice Knowles

2 venison steaks
Garlic salt, to taste
1 lemon, juiced
1/2 stick oleo
Salt and pepper, to taste
1 Tbsp. Worcestershire sauce
1 Tbsp. tomato catsup
1/2 c. water

Sprinkle garlic salt over steaks. With edge of saucer, gently cut into the meat, turning several times. Sprinkle lemon juice over the meat and allow to set at least 3 hours. When ready to broil, heat an iron skillet until almost smoking. Add 1/2 stick oleo, which immediately browns. Quickly put in steak; brown on one side; turn and brown on the other.

Place steaks on warm platter, then add to skillet drippings, Worcestershire sauce, catsup and water. Bring to a boil, then pour over steaks and serve at once.

BARBECUE VENISON Dee Salter

Heat 3/4 cup salad oil in large skillet. Brown 1 (5 pound) leg of venison in oil. Place venison on rack in shallow pan. Add to oil remaining in skillet:

1 1/2 c. tomato juice
1/4 c. vinegar
2 tsp. salt
1/4 tsp. pepper
1/2 tsp. chili powder
1/2 tsp. paprika
Dash of red pepper
1 Tbsp. prepared mustard
1 Tbsp. Worcestershire sauce
Few drops Tabasco sauce
1/2 c. minced onion
1 clove garlic
3 Tbsp. brown sugar

(Cont'd.)

BARBECUE VENISON (Continued)

Bring to boil and pour over meat. Bake at 350° for 2 1/2 hours, or until tender, basting frequently. If sauce becomes too thick, add water. Will serve about 12 or 14.

WILD GOOSE — Alta Neeley

1 wild goose
4 slices bacon
2 apples
1 onion
2 celery stalks
Bacon drippings
Salt
Pepper

Rub inside of bird with salt and pepper. Stuff loosely with sliced onions, apples and celery. Truss bird, if large. Brush bacon drippings lightly over entire body. Sprinkle pepper generously over breast and body. Place 3 or 4 bacon strips over the breast. Cover exposed part of bird in foil. Pour 2 cups of water in roaster. Roast at 300° to 325° for 15 minutes per pound until tender. Remove foil when ready to brown. Remove stuffing and serve. Allow 1 to 1 1/2 pounds per person.

DOVE IN BLANKET — Cora Neetly

Use 2 dove breasts for each person. Rub breast with salt and pepper. Wrap with strip of bacon. Place each in foil. Put in oven in a baking dish. Cook 2 hours in a 300° oven. Serve with steamed wild rice, generously buttered, garnished with parsley and pickled crab apples.

CHILI CON CARNE CON FRIJOLES — Margaret Porter

1/2 c. chopped onion
1/2 clove garlic, minced
1 lb. ground beef
2 Tbsp. oleo
1 tsp. salt
2 c. cooked or canned kidney beans
2 cans tomato sauce
2 tsp. chili powder

Cook and stir onions, garlic and meat in hot fat until meat loses red color. Stir in undrained beans, tomato sauce and remaining ingredients. Simmer over low heat, stirring occasionally, until chili is desired thickness (about 45 minutes).

Serve with corn bread, green salad, fruit.

ENCHILADAS — Nancy Madewell

Heat cooking oil in skillet. Warm tortilla shells for a few seconds on each side. Drain grease off of shells with paper towels. Heat chili. Grate cheese. Take 1 shell at a time and fill with grated cheese and onion. Roll up tight. Place in large pan. Pour chili over cheese-filled tortilla shells. Sprinkle rest of cheese over chili. Heat in warm oven, 350°, until cheese melts.

FLOUR TORTILLAS — Sally Noble

4 c. flour
2 tsp. salt
1/8 tsp. baking powder
2/3 c. shortening
1 c. hot water

Combine flour, salt and baking powder. Add shortening and mix well (by hand). Add hot water, kneading well, as quickly as possible, until all four mixture is rounded up in a ball and your bowl is clean. If mixture is dry, add a little more warm water and knead well. Form into balls. Roll out on floured board. Cook on hot griddle, turning twice.

REFRIED FRIJOLES — Gilda Allen

Wash and clean 1 pound pinto beans. Place in cooker with about 1 1/2 inches water covering them. Boil 30 minutes. Pour off water. Add more hot water and return to fire. Add:

2 cloves chopped garlic
4 Tbsp. chili powder
Salt and pepper
1 tsp. cumin
1 c. shortening

Let cook until good and done. When done, beans should have 1/2 inch broth above them. Let cool thoroughly before refrigeration. To refry, place 4 spoons bacon grease or shortening in skillet and add 4 cups cooked beans. Mash with potato masher. Fry slowly, adding salt and pepper to taste.

GREEN ENCHILADAS — Mrs. Bob Clinton

1 1/2 lb. ground meat
1 onion
1 can green chilies
1 can cream of mushroom soup
1 can taco sauce
1 lb. Longhorn cheese
2 pkg. tortillas

Brown meat and onion. Salt and pepper to taste. (Cont'd.)

GREEN ENCHILADAS (Continued)

Warm soups, taco sauce, tomatoes and chopped chilies in saucepan. Grate cheese; place tortillas in casserole. Cover with meat mixture, then pour soup mixture over meat. Top with cheese. Cook in a 400° oven for about 25 minutes.

MEXICAN SKILLET HASH — Ruth Humphries

6 eggs
1 1/2 lb. ground chuck
1 medium onion
1 medium green pepper
1 (29 oz.) can tomatoes
1 c. regular long grain rice
1 3/4 tsp. chili powder
Salt and pepper
1/2 c. shredded Cheddar cheese

In an iron skillet, brown meat and vegetables until well browned and vegetables are tender. Stir in tomatoes, rice, chili powder, salt and pepper. Cover and bake at 350° for 50 minutes. Add shredded cheese last 20 minutes.

ENCHILADAS — Bobbie Richardson

1 1/2 Tbsp. oil
1 lb. ground beef
2 1/2 Tbsp. chili powder
1 1/3 c. water
Salt and pepper
1 small clove
1 pkg. soft corn tortillas
1 small onion
1 lb. Cheddar cheese, grated

Melt oil in skillet, then add meat to brown. Add flour and chili powder, then water to make gravy for meat. Mash small clove with small amount of water. Add all spices and water-soaked cloves. Simmer for 10 minutes. Set aside while making sauce.

Sauce: In large skillet, add oil. Then add 1 tablespoon flour, plus chili powder. Add enough water to make a thick sauce. Add other spices to taste. As sauce begins to boil, lower burner to simmer. Using 1 tortilla at a time, soften each in sauce, then remove from sauce for filling.

Place softened tortilla on extra plate. Put generous amount of cooked ground beef mixture, cheese and onion in tortilla. Roll and place in baking dish. Use this method until number of tortillas desired are filled. Sprinkle rest of meat mixture over them. Place leftover onion bits on top and then remaining cheese. Place in oven and bake at 350° until cheese melts thoroughly.

CHILI CORN TACO

Ruth Humphries

1 c. sliced celery
1/2 c. chopped onion
1 Tbsp. salad oil
1 lb. ground beef
1 pkg. chili seasoning mix
1 can family-style corn
1 (1 lb.) can stewed tomatoes
1 (8 oz.) can tomato sauce
12 tortillas
1 head lettuce, shredded

Saute´ celery, onion in oil until tender, add meat and brown. Stir in remaining ingredients. Simmer in uncovered dish 15 minutes. Serve as chili, or spoon into fried tortillas on a bed of lettuce.

ENCHILADA CASSEROLE

Sue Bates

1 pkg. tortillas
1 can tomato soup
1 pt. coffee cream
2 Tbsp. chili powder
1 onion, chopped
1/2 lb. cheese, grated

Combine soup and cream. Add chili powder and mix well. Put 1 tortilla in casserole, adding enough soup mixture to cover it. Sprinkle with onion and cheese. Repeat until casserole is filled. Top with cheese. Bake 40 minutes at 350°.

CHICKEN ENCHILADAS

Coralie Cotten

1 chicken
1 onion
1 can green chilies
1 can cream of mushroom soup
1 can cream of chicken soup
1 pkg. tortilla chips
1 wedge of Monterey Jack cheese
1 medium green pepper

Boil chicken until tender, seasoned with salt, pepper and garlic. Save 1 cup broth. Break in small pieces. Saute´ onion and green pepper chilies in 2 tablespoons butter. Add soups and broth and heat. Combine all ingredients, except tortilla chips and cheese. Layer: 1/2 chips, 1/2 chicken mixture, 1/2 grated cheese. Repeat; bake for 20 minutes at 350°.

MEXICAN SPAGHETTI

Earlene Crawford

1 lb. ground beef
1/2 Bell pepper, chopped
1 onion, chopped
1 can tomato sauce
1 can water
2 tsp. cumin or chili powder
Salt and pepper
1 pkg. long spaghetti
1 c. grated cheese

(Cont'd.)

MEXICAN SPAGHETTI (Continued)

Brown meat, pepper and onions in skillet. Add tomato sauce and water. Add seasonings; simmer for 15 minutes. Drain; place in casserole. Pour meat sauce over spaghetti. Sprinkle with cheese. Bake at 350° only until cheese melts.

MEXICAN STEW — Nina McLeod

2 c. cooked beef, cut into cubes
1 medium onion, chopped
1 medium green pepper, chopped
1 c. chopped celery
1 clove garlic, chopped
5 medium tomatoes, peeled and chopped
1/4 c. water
1 1/4 tsp. salt
1 tsp. Worcestershire sauce
1 Tbsp. chili powder

Fry cubed beef in hot fat in skillet. Add onion, green pepper, celery and garlic; cook until tender. Add remaining ingredients; reduce to low heat and simmer for 20 minutes. Pour into serving dish and top with mashed potatoes, if desired.

CHILI — Betsy Austin

2 medium onions, chopped
2 medium peppers, chopped
1 Tbsp. shortening
1 lb. hamburger
1 tsp. salt
1/4 tsp. each: pepper and garlic
1 (No. 2) can tomatoes
1 (No. 2) can red beans
3 Tbsp. flour
1 to 2 tsp. chili powder
2 Tbsp. vinegar
1/4 c. water

Brown peppers and onions in shortening. Brown hamburger; drain off fat. Add salt, pepper, garlic and tomatoes; bring to a boil. Add beans and bring to a boil again. Shake flour, chili powder, vinegar and water together to form a smooth paste. Add to meat mixture. Cook for 5 minutes.
Yield: 6 servings.

FRITO-CHILI PIE — Earlene Crawford

3 c. Fritos
1 large, chopped onion
1 c. grated American cheese
1 (19 oz.) can or 2 c. chili without beans

Place 2 cups Fritos in baking dish. Place onions and 1/2 cup cheese over Fritos. Pour heated chili over Fritos. Place remaining Fritos on top of chili. Spread remaining cheese on top. Bake for 10 minutes at 350°.

ENCHILADA PIE

Clemie Dooley

1 lb. ground beef
1 onion, chopped
1 1/2 tsp. salt
1/4 tsp. pepper
1 Tbsp. chili powder
1 (8 oz.) can tomato sauce
6 tortillas, spread with butter
1 small can ranch-style beans
1 1/2 c. grated Cheddar cheese
1 c. water

Preheat oven to 400°. Brown ground beef and onion; add seasoning and tomato sauce. Alternate layer of tortillas, meat sauce, beans and cheese in casserole. Add water; cover. Bake for 20 minutes. Cut in wedges with sharp knife.

MEXICAN CASSEROLE

Debbie Wheat

1 lb. ground beef
1 medium onion, chopped
1 (29¢) pkg. tortilla chips
2 cans Rotel tomatoes
4 to 5 oz. grated cheese

Brown meat and onion. Line casserole dish with tortilla chips; add layer of ground beef mixture. Cover with tomatoes; top with cheese. Bake at 350° until cheese melts.

CHICKEN ENCHILADAS

Mrs. C. W. Chilcoat

2 cans cream of mushroom soup
2 cans cream of chicken soup
2 cans Rotel tomatoes with chilies, to suit taste
2 boned chickens
2 medium onions, to suit taste
2 pkg. soft corn tortillas
2 pkg. mellow Cheddar cheese (79¢ pkg.)

Bone chicken, grate cheese, chop onions. Heat corn tortillas as instructed on package (12 tortillas to package). Put chicken, cheese and onion in tortillas and roll, forming enchiladas. This will make 24 to 30 enchiladas, depending on how far you can stretch the chicken. Put in shallow baking pan in a single layer.

Heat soups and Rotel tomatoes in saucepan, mixing well, and pour over enchiladas. Sprinkle grated cheese on top and put in oven until good and hot and cheese is melted.

MEXICAN DISH

Daisy Barker

12 tortillas
2 c. chicken
1 onion
2 cans cream of chicken soup
1 1/2 soup cans chicken broth
1/4 c. Jalapeno peppers

(Cont'd.)

MEXICAN DISH (Continued)

Saute´ onion in chicken fat or butter, add chicken, soup, broth, peppers, bring to a boil. Break tortillas in fourths. Layer 1/2 in bottom of a 9 x 13 inch baking dish, pour half of chicken mixture, layer remaining tortillas and remaining chicken. Let stand at least 1 hour. Cover with grated cheese and bake at 350° until bubbly and hot.

BORDER CASSEROLE — Daisy Barker

3 Tbsp. salad oil
3/4 c. chopped onion
1 clove garlic

Combine meat, onion, garlic and oil and saute´ until cooked. Add:

1 1/2 Tbsp. chili powder
2 tsp. paprika
1 tsp. salt
2 1/2 c. tomato paste
3 c. kidney beans

Put in casserole and cover with 1 cup crushed Fritos and 1 cup grated cheese. Bake in a 350° oven for 50 minutes.

MEXICAN MEAT LOAVES — Daisy Barker

1 envelope seasoned coating mix for hamburgers
2 lb. ground beef
2 Tbsp. chopped onion
1 can (12 oz.) whole kernel corn with peppers
1 egg, slightly beaten
1/2 c. catsup
1 tsp. chili powder

Empty seasoned coating mix into shaker bag. Combine ground beef, whole kernel corn with peppers, onion, chili powder and egg. Mix well. Form into 8 small loaves. Carefully shake each loaf in shaker bag until evenly coated. Place in ungreased, shallow baking pans. Bake at 400° for 20 minutes. Remove from oven and top each loaf with 1 tablespoon catsup. Bake 5 minutes longer. Serve with shredded lettuce, if desired. Makes 8 loaves.

Note: Loaves may be prepared and coated, then chilled until ready to bake.

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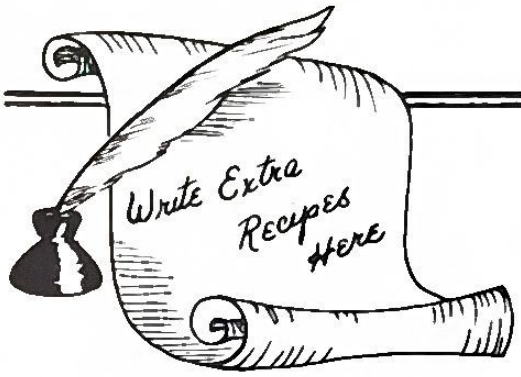
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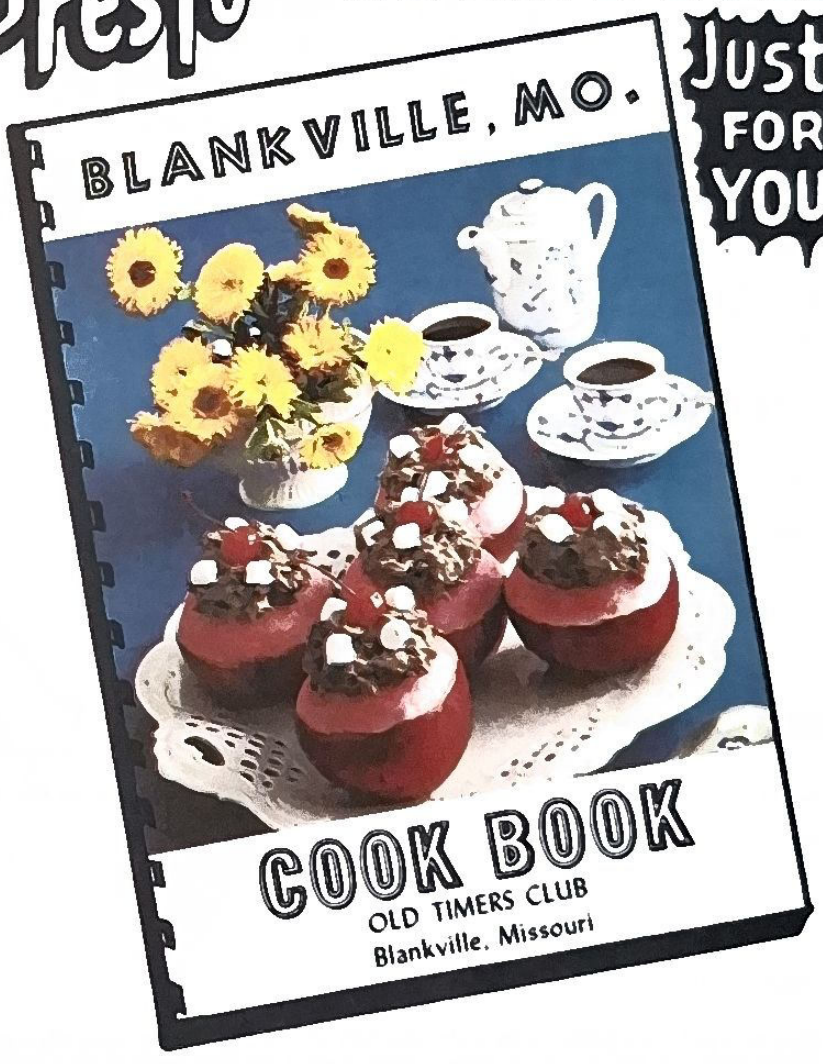

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